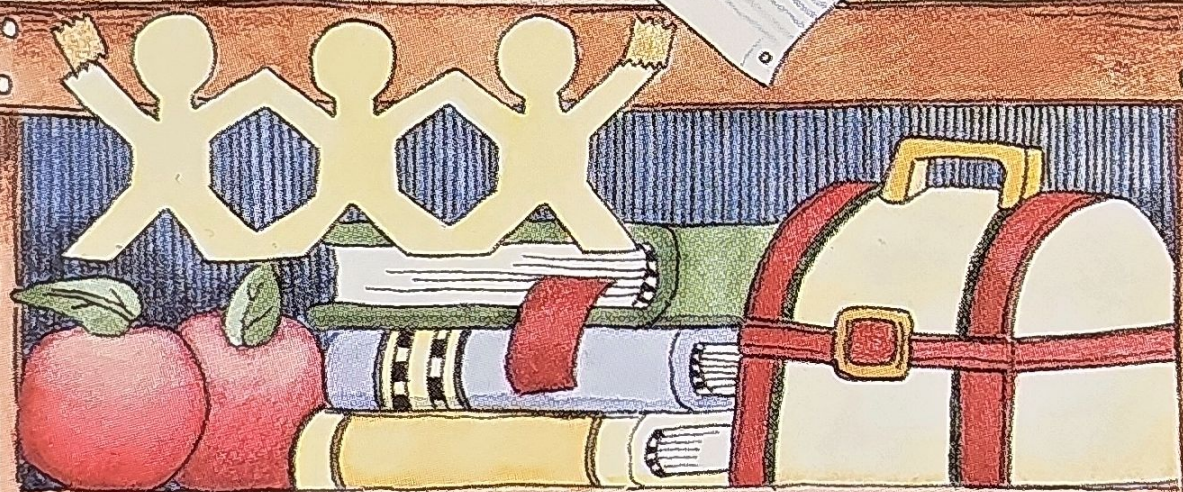
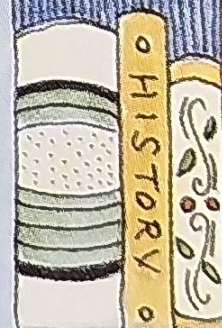


Recipes



COOKING
WITH FRIENDS
Friends of the
Shining Mountain Library



TC 402



Cooking with Friends

A Collection of Recipes by
**Friends of the
Shining Mountain Library**
21615 38th Ave. E.
Spanaway, WA 98387

Copyright © 2002
Morris Press Cookbooks

All rights reserved. Reproduction in whole or in
part without written permission is prohibited.

Printed in the U.S.A. by



P.O. Box 2110 • Kearney, NE 68848
800-445-6621 • www.morriscookbooks.com



Appreciation

The Friends of the Shining Mountain Library would like to thank each of you who took the time to share a favorite recipe. Thank you also for supporting our library by purchasing one of our community cookbooks.

Go Rams!





Table of Contents

Appetizers & Beverages	1-6
Soups & Salads	7-12
Vegetables & Side Dishes	13-18
Main Dishes	19-36
Breads & Rolls	37-42
Desserts	43-62
Cookies & Candy	63-72
This & That	73-76
Index	



1-10...
1-12...
1-13...
1-14...
1-15...
1-16...
1-17...
1-18...
1-19...
1-20...
1-21...
1-22...
1-23...
1-24...
1-25...
1-26...
1-27...
1-28...
1-29...
1-30...
1-31...
1-32...
1-33...
1-34...
1-35...
1-36...
1-37...
1-38...
1-39...
1-40...
1-41...
1-42...
1-43...
1-44...
1-45...
1-46...
1-47...
1-48...
1-49...
1-50...
1-51...
1-52...
1-53...
1-54...
1-55...
1-56...
1-57...
1-58...
1-59...
1-60...
1-61...
1-62...
1-63...
1-64...
1-65...
1-66...
1-67...
1-68...
1-69...
1-70...
1-71...
1-72...
1-73...
1-74...
1-75...
1-76...
1-77...
1-78...
1-79...
1-80...
1-81...
1-82...
1-83...
1-84...
1-85...
1-86...
1-87...
1-88...
1-89...
1-90...
1-91...
1-92...
1-93...
1-94...
1-95...
1-96...
1-97...
1-98...
1-99...
1-100...

Go Rams!

Appetizers & Beverages



Helpful Hints

- You won't need sugar with your tea if you drink jasmine tea or any of the lighter-bodied varieties, like Formosa Oolong, which have their own natural sweetness. They are fine for sugarless iced tea, too.
- Calorie-free club soda adds sparkle to iced fruit juices, makes them go further and reduces calories per portion.
- For tea flavoring, dissolve old-fashioned lemon drops or hard mint candy in your tea. They melt quickly and keep the tea brisk!
- Most diets call for 8 ounces of milk and 4 ounces of fruit juice. Check your glassware. Having the exact size glass ensures the correct serving amount.
- Make your own spiced tea or cider. Place orange peels, whole cloves, and cinnamon sticks in a 6-inch square piece of cheesecloth. Gather the corners and tie with a string. Steep in hot cider or tea for 10 minutes or longer if you want a stronger flavor.
- Always chill juices or sodas before adding to beverage recipes.
- To cool your punch, float an ice ring made from the punch rather than using ice cubes. Not only is this more decorative, but it also inhibits melting and diluting.
- Place fresh or dried mint in the bottom of a cup of hot chocolate for a cool and refreshing taste.
- One lemon yields about $\frac{1}{4}$ cup juice; one orange yields about $\frac{1}{3}$ cup juice. This is helpful in making fresh orange juice or lemonade!
- Never boil coffee; it brings out the acid and causes a bitter taste. Store ground coffee in the refrigerator or freezer to keep it fresh.
- Always use COLD water for electric drip coffee makers. Use 1 to 2 tablespoons ground coffee for each cup of water.
- Seeds and nuts, both shelled and unshelled, keep best and longest when stored in the freezer. Unshelled nuts crack more easily when frozen. Nuts and seeds can be used directly from the freezer.
- Cheeses should be served at room temperature, approximately 70°.
- To prevent cheese from sticking to a grater, spray the grater with cooking spray before beginning.

Appetizers & Beverages

HOT SPICED CIDER

2 qt. cider
5 T. brown sugar
1 tsp. whole allspice

1 tsp. whole cloves
1/4 tsp. salt
Dash ground nutmeg

Combine cider and spices. Bring to a slow boil. Cover and let simmer for 20 minutes. Remove from heat and pour through strainer. Add cinnamon stick to each mug of hot cider. Makes about 8 servings.

Brianna Kemp 5th Grade-Miss Nanea

HOT ARTICHOKE DIP

1 (14-oz.) can quartered artichoke hearts
1 (7-oz.) can Ortega diced green chiles

1 1/2 c. freshly grated Parmesan cheese
Mayonnaise, mix in enough so the texture is like tuna

In a square baking dish mix cut up artichoke hearts, chiles, Parmesan cheese and mayonnaise. When the mixture looks moist, put in the oven and bake at 350° for 10 minutes or until cheese bubbles around the edges. Serve with Tostito Scoops or taco chips. Instead of baking, this can be microwaved 3-3 1/2 minutes or until cheese bubbles.

Cindy Alwert

FRIED LUMPIA

2 lbs. ground beef
1 T. oil
1 lg. onion, chopped
2 (8-oz.) cans water chestnuts, drained and chopped
2 bunches green onions, finely chopped
4 carrots, chopped

2 stalks celery, chopped
1 lb. bean sprouts, opt.
1/2 head cabbage, finely cut
2 tsp. salt
1/2 tsp. pepper
4 T. soy or oyster sauce
40-50 lumpia wrappers

Brown ground beef. Drain fat. In large skillet, heat the oil. Sauté onion. Add to the beef along with the water chestnuts, green onions, carrots, celery, bean sprouts and cabbage. Mix thoroughly and sauté 2-3 minutes. Season with salt and pepper; add soy or oyster sauce. Cool. Place 2 tablespoons of the mixture in a lumpia wrapper. Roll tightly, brush one end of wrapper with water to seal. Deep fry until golden brown.

Ester Waltz

CHEESE-GREEN OLIVE NUGGETS

1 1/2 c. cheddar cheese
1/4 c. soft butter
3/4 c. flour

1/2 tsp. paprika
1/8 tsp. salt
24-30 stuffed green olives

(continued)

Grate cheese, cream with butter. Sift, flour, salt and paprika. Cut into batter mixture to form dough like pie dough. Shape a teaspoon of dough around each olive. Place on ungreased cookie sheet. Bake at 400° for 12-15 minutes or until golden brown.

Gennie Darby

HAMBURGER DIP

1 lb. hamburger
1/2 c. chopped onions
Garlic salt
8-oz. can tomato sauce
1/4 c. ketchup

3/4 tsp. oregano
1 T. sugar
1 (8 oz.) cream cheese
1/3 c. Parmesan cheese

Brown meat, add onions, salt, tomato sauce, ketchup, oregano, sugar, cream cheese and Parmesan cheese. Cook on medium heat stirring until cheese melts. Serve warm with corn chips.

Kaithlyn Rickey

SPICED CIDER (WASSAIL)

1 gal. apple cider
2 tsp. whole cloves
2 tsp. whole allspice
2 cinnamon sticks

2/3 c. sugar
2 oranges, whole
Cloves, opt.

Heat the cider, 2 teaspoons cloves, allspice, cinnamon sticks and sugar until boiling. Simmer 20 minutes. Strain into a crock pot. Add the oranges, studded with the extra whole cloves if desired.

Katie Matthews

RUSSIAN TEA

1 c. Tang
1/2 c. instant tea
4 scoops lemonaid

1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. all spice

Mix and store in air tight container. One teaspoon for a piping hot mug.

Kathy Kemp

CHICKEN TENDERS

1 lb. boneless skinless chicken
tenders
Salt and pepper
1 (8 oz.) plain yogurt

2 c. finely ground toasted bread
crumbs
Olive oil or pan coating

Season chicken with salt and pepper. Pour yogurt into a shallow dish or plate. Pour bread crumbs into a separate dish or plate. Dredge chicken through yogurt, shake off excess, place in bread crumbs and coat all over. Gently shake off excess crumbs. Spray a large non-stick pan with oil or pan coating. When oil is hot but

(continued)

not smoking, add chicken and cook, turning once, about 2 minutes per side or bake at 400° on lightly oiled pan. Cook about 12 minutes or until golden brown.

Kyler Phelps & Mom

LOUISIANA SHRIMP MOLD

2 (8 oz.) cream cheese
1 (8-oz.) can tomato soup
2 cans sm. shrimp, drained
1 c. green onions, chopped

$\frac{1}{3}$ c. Louisiana hot sauce
2 pkgs. Knox gel, prepared
Salt and pepper
Seafood seasoning

Spray mold with pan, butter or etcetera. Chop green onions. Mix Knox gel as on package. In medium sauce pan over medium heat, melt cream cheese. Add soup and bring to slow boil. Stir in shrimp, green onions, hot sauce and seasons. Remove from heat. Add and mix well Knox gel. Pour into mold and chill over night. Great for large parties.

Lou Ann Ames

CHRISTMAS HAM ROLLS

2 (8 oz.) cream cheese
1 pkg. onion soup mix
2 T. parsley flakes or fresh

1 lb. sliced ham, low in salt
Green and black olives for decoration

Mix cream cheese, onion soup mix and parsley. Let stand for 30 minutes. Cut sliced ham in half. Place cream cheese mixture into small ziplock bag. Squeeze small amount of cream cheese onto each ham slice and roll them up. You may use toothpicks to hold them together. Decorate with olives or etcetera that looks like Christmas. Chill over night. Great for large parties.

Lou Ann Ames

SALMON PUFFS

2 cans salmon
2 T. parsley
2 eggs
 $1\frac{1}{2}$ plus baking powder
 $\frac{1}{3}$ c. mayonnaise

1 tsp. lemon juice
 $\frac{1}{4}$ c. onion, chopped fine
Pepper
 $\frac{3}{4}$ crushed crackers
Oil for deep frying

Combine salmon, parsley, eggs, baking powder, mayonnaise, lemon juice, onion and pepper. Shape into balls and roll in cracker crumbs. Fry in hot oil until brown. Drain well on paper towels.

Lou Ann Ames

ATSUKO FRIED MASHED POTATOES

6-8 c. stiffly mashed potatoes
1 lb. ground beef
1 sm. onion, finely chopped
1 clove garlic, finely chopped

Soy sauce
2 beaten eggs
1 c. flour
Panko, Japanese style breading

(continued)

Stir fry beef, onion, garlic and soy sauce together. Drain well. Mix with 6-8 cups stiffly mashed potatoes. Form into 2 inch cylinder shaped logs. Roll logs in flour then beaten egg then Panko. Coat all surface areas with each. Deep fry at 380° until golden brown. Serve warm with various Oriental sauces. Panko can be found in the ethnic section of your local grocery.

Mindy Dominguez

WITNEY FAMILY CLAM DIP

2 pkgs. cream cheese	1 T. lemon juice
1 T. Worcestershire sauce	1 can chopped clams, save juice

In a blender combine cream cheese, Worcestershire sauce, lemon juice and the juice from the can of clams. Blend until thick and smooth. Stir in the chopped clams. Enjoy with your choice of chips or crackers. Plain potato chips are our favorite.

Patty Witney

EGG NOG

12 egg yolks	1/5 rum
8 oz. sugar	16 oz. Cool Whip
1 qt. cold milk	Nutmeg to taste

Combine egg yolks and sugar. Add milk and rum, mix well. Chill for 3 hours. Stir in Cool Whip. Sprinkle with nutmeg.

Pauline Rickey

SALMON BALL

1 (8 oz.) cream cheese	2 T. lemon juice
1 (1-lb.) can salmon, drain and skin	1/4 tsp. liquid smoke
2 tsp. grated onion	1 c. parsley
1 tsp. horse radish	1 c. chopped nuts

Mix all ingredients very well. Form into ball. Roll in parsley and nuts. Chill for 2 hours.

Ryann Rickey

TUNA DIP

1 can tuna, family size	1 med. onion, minced
2 (8-oz.) pkgs. cream cheese	1/2 c. mayonnaise

Mix ingredients well. Chill several hours. Serve with crackers or chips.

Shannon & Mary Vandevander

CHOCOLATE FROSTY

1/2 (7-oz.) can sweetened condensed milk	3 T. chocolate syrup
1 c. milk	3 c. ice cubes

(continued)

Put all ingredients except 1 cup of ice cubes into blender. Cover, process at 12 (frappe). Continue to blend adding remaining cups of ice through feeder cap until shake is thick. A spatula may be needed to help mixture get down to blades.

Variations: Use $\frac{1}{4}$ cup drained maraschino cherries in place of chocolate syrup or use 1 (10-ounce) package frozen raspberries or strawberries cut in cubes. Use this as part of the ice cubes.

Sonia Brownell

HOT CRABMEAT DIP

1 (8-oz.) pkg. cream cheese
2 T. finely chopped onion
1 T. horseradish

2 T. heavy cream
Salt and pepper
8 oz. fresh or canned crab

Preheat oven to 350°. Spray baking dish with Pam. Combine all ingredients, stir well. Bake 25 minutes or until golden and bubbly. Serve with crackers or bread.

Sylvia Leavitt

ORANGE JULIUS

6 oz. frozen orange juice
1 tsp. vanilla
1 c. milk

8-9 ice cubes
1 c. water
 $\frac{1}{2}$ c. sugar

Blend first 4 ingredients in blender. Add water and sugar. Blend until foamy.

Sylvia Leavitt

CHILI CHEESE BALL

1 lb. Velveeta cheese, softened
8-oz. pkg. cream cheese
 $\frac{1}{2}$ -1 c. finely chopped walnuts

1 tsp. garlic powder
Walnuts

Mix well, form roll or ball. Chill. Roll in mixture of $\frac{2}{3}$ tablespoon paprika, $\frac{1}{2}$ teaspoon paprika, 2 teaspoon chili powder. Roll in wax paper, let stand for 2 hours or freeze until ready to use. Makes 2 balls or roll.

Tana Harn
Cassie Harn

HUMMUS

1 (15-oz.) can garbanzo beans,
drained (reserve liquid)
3 T. lemon juice

1-2 garlic cloves
 $\frac{1}{4}$ c. sesame seeds
2 T. olive oil

In small frying pan, toast sesame seeds over medium-low heat shaking pan often until golden, 5-7 minutes. Transfer seeds to blender or food processor and add garbanzo beans, 2 tablespoons oil, lemon juice, garlic and 6 tablespoons of reserved garbanzo liquid. Whirl, adding more liquid if needed until hummus is smooth. Season with salt and pepper and serve with pita bread or tortilla chips.

Wendy Hanson

SWEET HOT MUSTARD

**1 (4-oz.) can Coleman's dry
mustard
1 c. vinegar**

**3 eggs, well beaten
1 c. sugar**

Combine dry mustard and vinegar. Let stand over night. Add well beaten eggs and sugar. Mix well. Cook in top of double boiler or sauce pan until it reaches spreading consistency. Refrigerate.

Tamara Perez

FETA AND SUN-DRIED TOMATO TORTA

**1/4 c. pine nuts
1 med. clove garlic, peeled &
coarsely chopped
1 sm. shallot, peeled & coarsely
chopped
1 cube unsalted butter, cut into
pieces, room temp.
12 oz. feta cheese, cut into pieces,
room temp.**

**8 oz. light cream cheese, cut into
pieces, room temp.
1/4 tsp. Tabasco sauce
1 (3-oz.) jar sun-dried tomatoes,
drained
1 (6-oz.) jar pesto**

Toast nuts in dry skillet over medium heat until golden. Set aside. Chop garlic and shallot finely. Add butter, feta, cream cheese and Tabasco. Mix until smooth. Cut dried tomatoes into small pieces. Line a 4- to 5-cup container with plastic wrap. Spread 1/3 of the cheese mixture on the bottom. Spread with 1/2 of the pesto and sprinkle with 1/2 of the tomatoes and pine nuts. Repeat with another layer of the cheese and the remaining pesto, tomatoes and pine nuts. Spread the top with the remaining cheese. Fold plastic over the top.

Ann Waybright

HOT BUTTERED RUM

**1 lb. butter
1 lb. brown sugar
1 lb. powdered sugar
1 qt. vanilla ice cream**

**1 tsp. cinnamon
2 tsp. nutmeg
Rum (opt.), can use rum flavoring
instead**

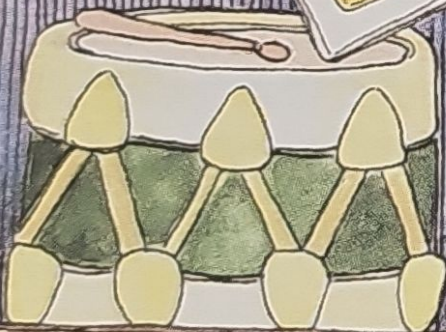
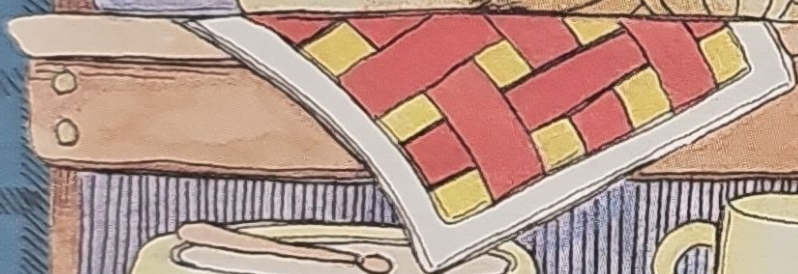
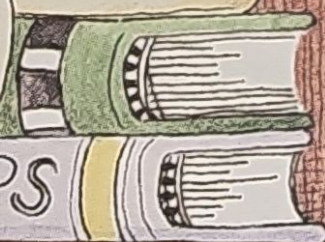
Mix first 6 ingredients. Stir:

**1 heaping T. batter
Enough hot (boiling) water added
to make 1 c.**

**1 jigger rum or rum flavoring to
taste**

Ann Waybright

Soups & Salads



Helpful Hints

- Fresh lemon juice will remove onion scent from hands.
- To save money, pour all leftover vegetables and water in which they are cooked into a freezer container. When full, add tomato juice and seasoning to create a "free" soup.
- Instant potatoes are a good stew thickener.
- Three large stalks of celery, chopped and added to about two cups of beans (navy, brown, pinto, etc.), will make them easier to digest.
- When cooking vegetables that grow above ground, the rule of thumb is to boil them without a cover.
- A lump of sugar added to water when cooking greens helps vegetables retain their fresh color.
- Never soak vegetables after slicing; they will lose much of their nutritional value.
- Fresh vegetables require little seasoning or cooking. If the vegetable is old, dress it up with sauces or seasoning.
- To cut down on odors when cooking cabbage, cauliflower, etc..., add a little vinegar to the cooking water.
- To avoid tears when cutting onions, try cutting them under cold running water or briefly placing them in the freezer before cutting.
- Perk up soggy lettuce by soaking it in a mixture of lemon juice and cold water.
- Vinegar can remove spots caused by tomatoes. Soak the spot with vinegar and wash as usual.
- Egg shells can be easily removed from hard-boiled eggs if they are quickly rinsed in cold water after they are boiled. Also, add a drop of food coloring to help tell the cooked eggs apart from the raw ones in your refrigerator.
- Keep bean sprouts and jicama fresh and crisp up to five days by submerging them in a container of water, then refrigerating them.
- Your fruit salads will look perfect when you use an egg slicer to make perfect slices of strawberries, kiwis, or bananas.

Soups & Salads

AUNT JUSTINE'S FAMOUS GERMAN POTATO SALAD

5 lbs. red potatoes	1/2 c. apple cider vinegar
3/4 of a med. yellow onion, finely chopped	1/2 c. corn oil
1 T. salt	1/2 c. water
Pepper	1/4 c. sugar
	1/4 tsp. dried parsley

Boil potatoes until tender. Cool, peel and slice. Add onion, salt and pepper. Boil together vinegar, oil, water and sugar for 1 minute. Pour hot liquid over potatoes. Fold gently. Top with parsley. Serve at room temperature. Enjoy.

Holly Turney

BOSTON SALAD

8 oz. whipped cream	3-oz. box gelatin (dry, any flavor)
8-12 oz. cottage cheese	1 (16-oz.) fruit cocktail, drained

Mix all ingredients together. Best if refrigerated 4-6 hours.

Rebecca Winder

CABBAGE SALAD

1 bag cabbage	5 chicken breasts, cooked
1 bunch green onions	2 pkg. chicken Top Ramen noodles, uncooked
1 c. sliced almonds	
5 T. salted sunflower seeds	

Mix all above ingredients. Pour 1 pack of the seasoning from the noodles on top. Mix well.

Dressing:

4 T. sugar	1 tsp. pepper
1/2 c. oil	1/2 tsp. salt
6 T. rice vinegar	1 pkg. seasoning mix

Mix together in bowl and pour over salad and mix. Refrigerate about 1 hour before serving.

Betty Hansen

CABBAGE SALAD

4 cooked chicken breasts, cut in
bite size pieces
1 head chopped cabbage
4 green onions, chopped
2 stalks celery, chopped
2 chopped carrots
1 c. sliced almonds
4 T. sunflower seeds

4 tsp. sesame seeds
2 pkgs. crushed Top Ramen,
chicken
2 seasoning pkgs. from Top Ramen
Salt and pepper
 $\frac{3}{4}$ c. oil
6 T. vinegar
4 T. sugar

Combine chicken, cabbage, onions, celery, carrots, almonds, sunflower and sesame seeds and Top Ramen in large bowl. Mix together seasonings, oil, vinegar and sugar. Stir until well blended. Pour over ingredients in bowl. Toss until well covered. Marinate for 2 hours.

Mr. Nelson's Favorite

CARMEL APPLE SALAD

1 sm. pkg. instant vanilla pudding
1 c. milk
1 (8 oz.) whipped Cool Whip

6-8 Granny Smith apples, chopped
6 regular size Snickers, chopped

Mix milk and pudding until blended. Fold in whipped topping. Add apples and snickers.

Sonia Brownell

COLD RICE SALAD

1 pkg. chicken Rice-A-Roni
 $\frac{1}{2}$ c. slivered almonds
2 (6-oz.) jars marinated artichoke
hearts

$\frac{1}{2}$ c. diced green pepper
 $\frac{2}{3}$ c. diced green onion

Make rice according to directions but don't brown it. Cool. Add artichokes cut in large pieces, green pepper, onions and almonds. Toss lightly. Add dressing and toss until well coated. Chill 24 hours.

Dressing:

Marinate from 1 jar artichokes
 $\frac{3}{4}$ c. mayonnaise

1 tsp. prepared mustard

Mix together.

Betty Hansen

CRANBERRY RELISH MOLD

1 (8-oz.) can crushed pineapple,
drained
1 (6-oz.) pkg. raspberry Jello
½ c. sugar
1 T. lemon juice
½ c. chopped celery

1 c. ground fresh
Cranberries (works best if frozen)
1 sm. unpeeled orange, seeds
removed
½ c. chopped walnuts

Dissolve Jello and sugar in 2 quarts hot water. Add syrup from pineapple, lemon juice and ½ cup water. Add fruits, celery and nuts. Chill. This is an excellent salad for Thanksgiving and Christmas dinner.

Ruth Sammons

CRANBERRY SALAD

24 oz. cranberries
16 oz. miniature marshmallows
1½ c. pineapple, drained

1 pt. whipping cream
1½ c. sugar

In food processor, grind together the cranberries, pineapple and sugar. Place in a container and let stand in refrigerator for 2 hours. Next, whip the cream until peaks, then mix marshmallows in until well coated. Place in separate container from cranberry mixture and refrigerate 2 hours. Combine both containers, mixing well and chill thoroughly.

Joanne Menefee

5 CUP FRUIT SALAD

5 c. mandarin oranges, drained
5 c. seedless grapes
5 c. maraschino cherries, drained

5 c. coconut
5 c. marshmallows
5 c. sour cream

Cut cherries in half. Mix all together. Chill. Keep in refrigerator.

Amanda Raymond

GRILLED STEAK SALAD

¾ lb. beef steak, ½-¾ inch thick
1 tsp. cracked pepper
10 c. torn romaine lettuce or 1
(10-oz.) pkg. mixed salad greens
1 beefsteak or other large tomato,
cut into wedges

1 sm. zucchini, sliced
½ c. slivered red onion
½ c. Kraft Light Done Right
Thousand Island reduced fat
dressing

Place steak on grill over medium hot coals. Sprinkle with pepper. Grill 5-7 minutes on each side to medium doneness. Cut steak across the grain into thin slices. On plates, arrange steak, lettuce, tomato, zucchini and red onion. Top with dressing.

Kristin Whitt

ISLAND CLAM CHOWDER

1/4 lb. salt pork, cut into sm. cubes
2 med. onions, minced
4 lg. potatoes, peeled and cubed
2 c. chopped clams
1 qt. milk

1 c. light cream or half-and-half
3 T. flour
Salt and pepper
8 oz. clam juice

Sauté salt pork in pan until brown. Remove pork. Sauté onions in pan drippings until lightly brown. Do not burn. Add cubed potatoes and cover with water. Cook for about 15 minutes or until potatoes are cooked. Add clam juice and chopped clams to cooked potatoes. Heat milk, cream and butter together in another pan until mixture is scalded. Do not boil. Add to clam mixture. Stir flour into a little cold milk to dissolve and slowly stir into heated mixture. Add salt, pepper and crisp salt pork bits. Cook slowly for 8-10 minutes. Serve hot with pilot or oyster crackers.

Oliver Henry

JELLO SALAD

1 sm. Jello, dry, any flavor
1 sm. lg. curd cottage cheese
1 sm. can crushed pineapple, drained

1 sm. Cool Whip

Mix dry Jello and cottage cheese together. Add (fold) pineapple and Cool Whip into Jello mixture. Let set a few hours or over night.

Carol Dickinson

JOANNE'S ORANGE CREAM SALAD

1 (20-oz.) can pineapple chunks, drained
1 (16-oz.) can sliced peaches, drained
1 (11-oz.) can mandarin oranges, drained
3 med. bananas, sliced

2 med. apples, cored and chopped
1 sm. box instant vanilla pudding
1 1/2 c. milk
3/4 c. sour cream
1/2 (6-oz.) can frozen orange juice, thawed

Combine the drained fruits, bananas and apples in large bowl. In small bowl, combine pudding, milk and orange juice. Beat until blended (1-2 minutes). Beat in sour cream until smooth. Fold into fruit mixture. Cover and chill. You can add fresh grapes or other fruits if you wish; however, blueberries will "stain" the salad.

Maxine Mehlhaff

LAYERED LETTUCE SALAD

1 lg. onion, finely chopped
1/2 c. celery, finely chopped
1 head lettuce, cut or torn into bite size pieces

1 jar salad dressing
1 can Parmesan cheese
1 sm. bag frozen peas

Mix together onion and celery. Set aside. Layer in a 9-inch glass pan in this order: 1/3 lettuce, 1/2 celery/onion, 1/3 salad dressing, 1/3 Parmesan cheese, 1/3 lettuce, (continued)

peas, $\frac{1}{3}$ salad dressing, $\frac{1}{3}$ cheese, rest of lettuce, rest of celery/onion, rest of salad dressing, rest of cheese. Chill overnight.

Lou Ann Ames

MOM'S POTATO SOUP

6 med. potatoes, peeled and sliced	6 T. butter or margarine
2 carrots, diced	6 T. all-purpose flour
6 stalks celery, diced	1 tsp. salt
2 qt. water	$\frac{1}{2}$ tsp. pepper
1 onion, chopped	1 $\frac{1}{2}$ c. milk

In a large kettle, cook potatoes, carrots and celery in water until tender, about 20 minutes. Drain, reserving liquid and setting vegetables aside. In the same kettle, sauté onion in butter until soft. Stir in flour, salt and pepper; gradually add milk, stirring constantly until thickened. Gently stir in cooked vegetables. Add 1 cup or more of reserved cooking liquid until soup is desired consistency.

Debbie Meyer

ORIENTAL CRUNCH SALAD

4 c. lettuce and/or cabbage, shredded	$\frac{1}{4}$ c. toasted almonds
4 green onions, chopped	1 tsp. sesame seeds, oriental noodles
3 celery ribs, chopped	1 can mandarin oranges, drained
2-3 c. cooked chicken, cubed	

Dressing:

2 T. honey	$\frac{1}{2}$ c. salad oil
1 tsp. salt	6 T. wine vinegar
1 tsp. pepper	1 clove garlic, crushed

Mix together lettuce, onion, celery, chicken, almonds, sesame seeds, oranges and noodles in large bowl; add dressing and mix. **Dressing:** Mix together honey, salt, pepper, oil, vinegar and garlic.

Linda Huggins

PINK SPARKLE FREEZE

1 (8-oz.) pkg. cream cheese	1 (8 $\frac{1}{4}$ -oz.) can. crushed pineapple, undrained
$\frac{1}{4}$ c. honey	1 c. whipping cream, whipped
1 (10-oz.) pkg. frozen strawberries, thawed	

Combine softened cream cheese and honey, mixing until well blended. Add strawberries and pineapple; mix lightly. Fold in whipping cream. Pour into 6 cup ring mold; freeze. Unmold, garnish with watercress. Can be poured into 8 x 8-inch square pan. Freeze but do not unmold. Cut into squares for serving. Serves 6-8.

Karen Anderson

RAINBOW PASTA SALAD

1 (16 oz.) tri-color spiral pasta
2 c. broccoli florets
1 c. chopped carrots
1/2 c. chopped tomato
1/2 c. chopped cucumber
1/4 c. chopped onion

1 (15 1/4-oz.) can whole kernel corn, drained
1 (6 1/2-oz.) jar marinated artichoke hearts, drained and halved
1 (8-oz.) bottle Italian salad dressing

Cook pasta according to package. Drain and rinse in cold water. Place in large bowl, add remaining ingredients and toss to coat. Cover and refrigerate for 2 hours or overnight. Makes 12-14 servings.

Kristy Rickey

SALAMI PASTA SALAD

3 c. uncooked med. tube pasta or elbow macaroni
1/2 lb. bulk hard salami or summer sausage, cubed
1/2 c. minced fresh parsley
4 green onions, sliced
1/2 c. olive or vegetable oil
1/4 c. cider vinegar

4 tsp. minced fresh oregano or 1 tsp. dried oregano
4 tsp. minced fresh basil or 1 tsp. dried basil
2 garlic cloves, minced
1 tsp. salt
1/4 tsp. pepper
1/2 c. shredded Parmesan

In a saucepan cook pasta according to package, rinse in cold water and drain. Place in large bowl, add salami, parsley and onions. In a small bowl, whisk together oil, vinegar and seasonings. Drizzle over pasta mixture and toss to coat. Cover and refrigerate overnight. Just before serving, stir in Parmesan cheese. Yield: 8 servings.

Cindy Rickey

Vegetables & Side Dishes



Helpful Hints

- When preparing a casserole, make an additional batch to freeze. It makes a great emergency meal when unexpected guests arrive. Just take the casserole from the freezer and bake it in the oven.
- To keep hot oil from splattering, sprinkle a little salt or flour in the pan before frying.
- Never overcook foods that are to be frozen. Foods will finish cooking when reheated. Don't refreeze cooked thawed foods.
- A few drops of lemon juice added to simmering rice will keep the grains separated.
- Green pepper may change the flavor of frozen casseroles. Clove, garlic, and pepper flavors get stronger when they are frozen, while sage, onion, and salt get milder.
- Don't freeze cooked egg whites; they become tough.
- For an easy no-mess side dish, grill vegetables along with your meat.
- When freezing foods, label each container with its contents and the date it was put into the freezer. Store at 0°. Always use frozen cooked foods within one to two months.
- Store dried pasta, rice (except brown rice), and whole grains in tightly covered containers in a cool, dry place. Always refrigerate brown rice, and refrigerate or freeze grains if they will not be used within five months.
- To dress up buttered, cooked vegetables, sprinkle them with toasted sesame seeds, toasted chopped nuts, canned french-fried onions, or slightly crushed seasoned croutons.
- Soufflé dishes are designed with straight sides to help your soufflé climb to magnificent heights. Ramekins are good for serving individual casseroles.
- A little vinegar or lemon juice added to potatoes before draining will make them extra white when mashed.
- To quickly bake potatoes, place them in boiling water for 10 to 15 minutes. Pierce their skins with a fork and bake in a preheated oven.
- To avoid toughened beans or corn, add salt midway through cooking.

Vegetables & Side Dishes

IN A HURRY BAKED BEANS

2-lb. can B&M baked beans
 $\frac{3}{4}$ c. brown sugar
1 tsp. dry mustard
6 slices bacon, chopped

$\frac{1}{2}$ c. catsup
Dash of tabasco sauce
 $\frac{1}{2}$ tsp. Worcestershire sauce
1 onion, sliced

Combine beans, brown sugar, mustard, bacon, catsup, onion, tabasco and Worcestershire sauce in $\frac{1}{2}$ -quart casserole dish. Bake slowly at 325° for 2½ hours. If in a hurry 400° for 1 hour.

Katrina Zoch

"THE BEST" BAKED BEANS

1 lg. (31-oz.) can baked beans
 $\frac{1}{2}$ lb. crisp, cooked bacon, crumbled
1 bunch green onions, chopped and browned in bacon grease

$\frac{1}{3}$ c. brown sugar
 $\frac{1}{2}$ (12-oz.) bottle chili sauce
2 tsp. dry mustard
 $\frac{1}{4}$ c. Worcestershire sauce

Mix all ingredients in a bean pot or casserole dish and bake in a 350° oven for 1 hour. You will be complimented.

Kathy Kemp - Paraeducator

BROCCOLI AND CAULIFLOWER CASSEROLE

1 med. head cauliflower, cut into florets
 $1\frac{1}{2}$ bunches broccoli, but into bite size florets
1 can condensed cream of chicken soup

1 c. cubed American cheese
 $\frac{1}{3}$ c. milk
1 c. bread crumbs
 $\frac{1}{3}$ c. margarine, melted

Cook vegetables in steamer or small amount of water until almost tender. Drain well and place in 9 x 13-inch pan greased with margarine. Combine undiluted soup and cheese in saucepan. Cook, stirring until cheese melts. Add milk to make a smooth sauce. Pour over vegetables. In a bowl, combine bread crumbs and melted butter. Mix well and sprinkle over vegetables. Bake uncovered at 350° for 30-45 minutes or until brown on top.

Sue Hawkinson

CALICO BEANS

1 lb. ground beef
1 med. onion, chopped
1 can butterbeans, drained
1 can kidney beans, drained
1 can pork and beans, drained
 $\frac{1}{2}$ c. ketchup

$\frac{3}{4}$ c. brown sugar
 $\frac{1}{4}$ c. pineapple juice
2 T. vinegar
1 T. bar-b-q sauce
1 tsp. salt
1 tsp. mustard

(continued)

Sauté beef and onions. Add all ingredients and mix. Bake at 350° for 40 minutes.

Carol Dickinson

CALICO BEANS

1/2 lb. bacon	1 tsp. mustard
1 onion	1 tsp. salt
1/2 lb. hamburger	3/4 c. brown sugar
1 can lima beans	2 tsp. vinegar
1 can pork and beans	1/2 c. catsup
1 can kidney beans	

Brown hamburger and onion. Fry bacon and crumble. Put all ingredients together and bake at 325° for 45-60 minutes.

Judy Tomiczek

CHEESE POTATOES

1 lg. pkg. Velveeta or any processed cheese	1 c. grated med. sharp cheese
10-12 med.-lg. potatoes	1 c. margarine (Sheds spread)

Scrub and wash potatoes. Put in large square oven pan (may have to use 2). Heat oven to 400°. Bake potatoes for approximately 1 hour until they can be mashed. Mash them and add 1/2 processed cheese, margarine and mix and bake for 20-30 minutes. Mix again and add rest of ingredients and bake for about 20-30 minutes. Serve.

Leeane & Jack Walker

CRUNCH POTATO BAKE

2-lb. pkg. frozen shredded hash browns	2 c. grated cheddar cheese
1 pt. sour cream	2 c. cornflakes
1 can cream of chicken soup	1/2 c. butter

Mix first 4 ingredients in a 9 x 13-inch pan. In a separate bowl coat cornflakes with butter. Sprinkle cornflakes on top of potato mixture and bake at 350° for 45-50 minutes.

Cindy Alwert

GREEN BEAN CASSEROLE

1/2 c. butter	1 T. Worcestershire sauce
1 med. onion	1 c. shredded sharp cheese
1/3 c. flour	3 cans green beans
2 c. milk	1 can water chestnuts
1 tsp. msg	1 sm. can mushrooms
1 tsp. salt	1/2 c. almonds, sliced and toasted
Pinch pepper	

(continued)

Sauté onions in butter. Mix flour with seasonings. Add to onions stirring constantly, flour will thicken. Add Worcestershire to mixture. Drain beans, chestnuts and mushrooms; add them to onion and flour mixture. Spread in a 9 x 9-inch baking dish. Top with cheese and almonds. Bake at 350° for 30 minutes.

Pauline Rickey

HONEY MUSTARD ORANGE ROASTED VEGETABLES

- | | |
|---|--------------------------------------|
| 6 c. assorted cut up vegetables
(red or green bell pepper, yellow squash, red onion, carrots) | 1 tsp. salt |
| 2 T. olive oil | 1/4 c. French's honey mustard |
| 1 tsp. minced garlic | 2 T. orange juice |
| | 1 tsp. grated orange peel |

Preheat oven to 450°. Toss vegetables with oil, garlic and salt in roasting pan. Bake uncovered 20 minutes or until tender. Toss vegetables with mustard, orange juice and orange peel just before serving. Serve over pasta or with bread if desired. Makes 6 servings.

Kristin Whitt

LEMON-GLAZED CARROTS

- | | |
|---|--------------------------------|
| 1 1/2 lbs. med. carrots, cut into 1/2 inch diagonal slices | 3 T. lemon juice |
| 3 T. butter or margarine | 1/4 tsp. salt |
| 3 T. brown sugar | Grated lemon peel, opt. |

Place carrots in saucepan, cover with water. Bring to a boil, reduce heat. Cover and simmer for 10-12 minutes or until crisp/tender. In a small saucepan, melt butter. Add brown sugar, lemon juice and salt. Bring to a boil, stirring constantly. Drain carrots, add butter mixture and toss gently. Garnish with lemon peel if desired. Makes 6 servings.

Pauline Rickey

POTATOES ANNA

- | | |
|---|----------------------|
| 2 T. butter | Pepper |
| 5 potatoes, peeled and thinly sliced | 2-3 T. butter |
| Salt | |

Melt the 2 tablespoons butter in a heavy skillet. Layer the potatoes with the salt and pepper and 2-3 tablespoons butter making 2-3 layers. Cover and steam 15 minutes. Uncover, carefully flip over and continue cooking until tender and crispy brown on the bottom, about 15 minutes. Invert onto a hot plate.

Tim Matthews, Jr. (Katie's brother)

RED CABBAGE WITH APPLES

**1 head red cabbage, chopped
(about 4 c.)**
1 apple, chopped (about 3/4 c.)
**2 bacon slices, sautéed and
crumbled with drippings**

2 T. red wine vinegar
2 T. granulated sugar
1/2 c. red onion, chopped
Salt and pepper
1 T. grape juice

Combine the cabbage, apple, bacon with drippings, red wine vinegar and sugar in a large saucepan. Cover and simmer over medium heat for 10 minutes or until cabbage begins to wilt and soften slightly. Stir in the red onion, salt, pepper and grape juice. Cover and simmer 5-10 minutes more until onions are tender.

Renate Boswell

STUFFED ZUCCHINI FOR ONE

**Zucchini, 6 inches long (1 per
person)**
1/4 c. (2 oz.) bulk pork sausage
**1 clove garlic per zucchini,
chopped**
1 T. chopped onion

1 T. chopped celery
1/4 c. croutons-bread
Salt and pepper
1/4 c. shredded mozzarella cheese
1/4 c. tomatoes
1/4 c. Parmesan cheese

Trim ends of zucchini. Boil water and cook until crisp-tender, about 8 minutes. Drain from water. Cut in half lengthwise and scoop out center and chop. Heat frying pan and cook sausage, onion, celery, garlic and tomatoes. Drain fat. Stir in croutons, half cheese and chopped zucchini. In a small baking dish mound mixture into shells. Bake uncovered at 350° for 20 minutes. Top with remaining cheese and bake 5 more minutes until cheese melts.

Candace Thompson

QUICK-N-EASY TOMATO SALAD

**1 pkg. cherry tomatoes, cut into
halves**
2-3 T. mayonnaise

2 tsp. sweet basil
1/2 tsp. garlic powder
Salt and pepper

In mixing bowl stir together tomato halves and mayonnaise. Looking for a stew like consistency so start with 2 tablespoons mayonnaise and add if needed. Stir in basil, garlic powder, salt and pepper. Serve well chilled. For lower fat diets, use low-fat mayonnaise.

Mindy Dominguez

TATER TOT CASSEROLE

**2 (10³/₄-oz.) or 1 (26-oz.) can cream
of chicken soup**
**1 (8-oz.) ctn. sour cream (fat free is
ok)**

2¹/₂ c. grated cheddar cheese
1 (32-oz.) pkg. frozen tater tots

Butter large casserole dish and put 1/2 cup cheese off to side. Preheat oven to 350°. Mix soup, sour cream and the 2 cups cheese in large bowl. Layer in casserole

(continued)

dish frozen tater tots and mixture. About 2-3 layers. Finish layering with mixture on top. Sprinkle with remaining cheese. Bake for 1 hour or until hot and bubbly.

Ardis Wolery (Grandma of Caleb Hersom)

VEGETABLE AND FRUIT MIX

1 sliced jalapeño pepper
Half a can of green beans
20 blueberries

10 grapes
1 sliced apple
1 sliced tomato

Combine pepper, green beans, blueberries, grapes, apple and tomato in a pan. Turn stove to medium-high. Cook for at least a 1/2 an hour. Stir around 3-5 minutes.

Cody Hermanson

VEGETABLE GUMBO

2 1/2 c. chopped tomatoes
1/2 c. chopped celery

1/2 c. okra

Combine tomatoes, celery and okra in saucepan. Bring to a boil, simmer until vegetables are tender. Serve with rice.

Lou Ann Ames

CRAB DIVAN

6 1/2-oz. can crab, drained
10-oz. pkg. frozen broccoli, cooked
and drained
1/2 c. mayonnaise

1 tsp. mustard
1 T. finely chopped onion
1/2 c. grated cheddar cheese

Butter bottom of casserole dish. Lay broccoli down. Sprinkle crab. Put mayonnaise spread over that. Then sprinkle cheese. Bake at 350° for 20-30 minutes.

Wendy Stanley

VEGGIE CRISP

2 (8-oz.) pkgs. crescent rolls
3/4 c. mayonnaise
12 oz. cream cheese
1 c. chopped carrots
1 c. chopped green onion
1 c. cauliflower
3/4 c. diced tomato

1/2 c. sour cream
2 pkgs. dry ranch mix
1 c. chopped celery
1 c. broccoli
3/4 c. grated cheese
1/2 c. black olives

Spread crescent rolls on cookie sheet. Bake at 350° for 10 minutes or until golden brown. Mix mayonnaise, sour cream, cream cheese and ranch mix. Chill in refrigerator for 3 hours. Spread mix on cooled crust. Press on vegetables. Add tomato and olives just before serving.

Danielle and Amanda Reddekopp

Recipe Favorites

Main Dishes



Helpful Hints

- Use little oil when preparing sauces and marinades for red meats. Fat from the meat will render out during cooking and will provide plenty of flavor. Certain meats, like ribs, pot roast, sausage, and others, can be parboiled before grilling to reduce the fat content.
- When shopping for red meats, buy the leanest cuts you can find. Fat will show up as an opaque white coating or can also run through the meat fibers, as marbling. Although most of the fat (the white coating) can be trimmed away, there isn't much that can be done about the marbling. Stay away from well-marbled cuts of meat.
- Home from work late with no time for marinating meat? Pound meat lightly with a mallet or rolling pin, pierce with a fork, sprinkle lightly with meat tenderizer, and add marinade. Refrigerate for about 20 minutes, and you'll have succulent, tender meat.
- Marinating is a cinch if you use a plastic bag. The meat stays in the marinade and it's easy to turn and rearrange. Cleanup is easy; just toss the bag.
- It's easier to thinly slice meat if it's partially frozen.
- Tomatoes added to roasts will help to naturally tenderize them. Tomatoes contain an acid that works well to break down meats.
- Whenever possible, cut meats across the grain; they will be easier to eat and have a better appearance.
- When frying meat, sprinkle paprika over it to turn it golden brown.
- Thaw all meats in the refrigerator for maximum safety.
- Refrigerate poultry promptly after purchasing. Keep it in the coldest section of your refrigerator for up to two days. Freeze poultry for longer storage. Never leave poultry at room temperature for more than two hours.
- If you're microwaving skinned chicken, cover the baking dish with vented clear plastic wrap to keep the chicken moist.
- Lemon juice rubbed on fish before cooking will enhance the flavor and help maintain a good color.
- Scaling a fish is easier if vinegar is rubbed on the scales first.

Main Dishes

AWESOME GRILLED CHEESE

4 slices sourdough bread
8 slices jack cheese

1 can whole green chillis
Butter

Put a slice of cheese on each piece of bread. Put 1 whole chile on 4 slices of bread on top of the cheese. Sandwich together. Butter and grill.

Mrs. Lindner

AUNT DEL'S HAMBURGER CASSEROLE

1 lb. hamburger
1 clove garlic
Salt and pepper
1 tsp. sugar
2 (8-oz.) cans tomato sauce

1 (8-oz.) pkg. noodles
6 green onions
1 (3 oz. or more) cream cheese
1 c. sour cream
1/2 c. grated cheddar cheese

Brown meat. Add garlic, salt, pepper, sugar and tomato sauce. Simmer for 20 minutes. Cook the noodles and drain. Mix the noodles with the mixture of cream cheese, sour cream and onions. Layer in casserole dish; meat first, then noodle mixture. Repeat meat and then noodles. Bake at 350° for 20 minutes or 30 minutes at 325°. Sprinkle with cheddar cheese right before taking out of the oven.

Maxine Mehlhaff

BEEF CHOW MEIN

2 lbs. hamburger
1 can cream of mushroom soup
1 can cream of chicken soup
1 can cream of celery soup

1/4 c. soy sauce
2 med. onions
1 c. cooked rice
1 can or bag Chinese noodles

Cook hamburger. Mix all ingredients except Chinese noodles together. Bake at 350° for 30 minutes covered. Uncover and add Chinese noodles to the top and bake for 15 more minutes.

Anna Kaasa

BUL KO GI

1 lb. beef, sliced paper thin
5-7 lg. cloves garlic, minced
1 whole kiwi, minced
1/2 tsp. black pepper
5 T. sugar

1/3 c. soy sauce
1 1/2 T. sesame oil
Fresh jalapeño pepper, take out seeds and slice lengthwise thin, opt.

Mix altogether and refrigerate for 8 hours or more. Cook on high heat 3-5 minutes. Serve over cooked rice.

Carol Dickinson

BARBECUE BURGERS

2 T. shortening
1 lb. hamburger
1 onion, chopped
1/4 c. ketchup
1/2 c. diced celery

1 (1-lb.) can chopped tomatoes,
undrained
1/2 c. water
1 tsp. chili powder
Salt and pepper

Sauté hamburger, onion and celery in shortening. Add the ketchup, tomatoes, water, salt, pepper and chili powder. Cover and simmer until done, about 45 minutes. Add more water if necessary. Serve on toasted hamburger buns.

Ruth Sammons

BEER POTATOES

1 lb. bacon cut in sm. pieces
1 lg. onion, chopped
2 c. sharp cheddar cheese,
shredded
10 med. potatoes, peeled and
cubed

Salt and pepper
1 can or bottle of beer
Cast iron Dutch oven, greased

Before preparing ingredients, dig a pit deep and large enough for a cast iron Dutch oven. Be sure this is in a safe place. Light enough charcoal briquettes to last at least an hour. Place a thin layer of bacon, cover with a layer of potatoes, cheese and seasoning. Continue layering until you finish with cheese on top. Pour beer over all. Cover with lid. When charcoals are ready, place oven in pit. Check every 15 minutes. Takes about an hour. This is great when out camping. It's always a big hit. Leftovers are even better.

Pauline Rickey

CREVETTES SCAMPI

Shrimp broiled in olive oil and
seasoning
1 1/2 lbs. lg. shrimp
1/2 c. olive oil
2 T. chopped fresh parsley

1/2 dried oregans, crushed
1/2 tsp. salt
1/2 tsp. red pepper flakes
1 tsp. lemon juice

Shell and devein shrimp leaving tail in tack. Arrange in single layer on bottom of broiler pan. Preheat broiler. In small saucepan heat olive oil, garlic, parsley, oregano, salt and red pepper. Pour over shrimp, toss to coat. Broil from source of heat about 5 minutes. Sprinkle with lemon juice. Make 6 servings.

Bernice Brown

CRAB AU GRATIN

2 c. white sauce
2 c. crabmeat
1 pimento, chopped
1 green pepper, chopped

Salt and pepper
1/2 tsp. Worcestershire
1 c. grated cheese
1 tsp. parsley, minced

(continued)

Combine all ingredients except cheese. Place in a baking dish. Sprinkle with grated cheese and bake at 350° for 30 minutes. Serves 6.

Bernice Brown

CHICKEN CHEESE FETTUCCHINE

1 can cream of mushroom
2 c. milk
½ c. Parmesan cheese
2 T. margarine
1 can broccoli cheese soup
1 pkg. fettuccine noodles

1 lb. boneless, skinless chicken,
chopped
Mushrooms, opt.
Garlic to taste
Pepper to taste
Season salt to taste

In medium pan over medium-high heat; melt margarine. Add chopped chicken. Brown chicken until done. In medium pan add soups, milk and Parmesan cheese. Cook on low to medium heat stirring often. Add chicken. If adding mushrooms you could sauté them first in margarine and garlic then add to sauce. When sauce is warm, serve over fettuccine noodles. Cook noodles as directed on package.

Paulette Mays

CORN CHIP CASSEROLE

1-2 lbs. hamburger
1 med. onion
¼ c. green onion
1 (10-oz.) lg. can refried beans
¾-1½ bag chili cheese corn chips

1 pkg. taco seasoning
Sour cream
Salsa, mild
1¾ c. grated cheddar and Monterey
Jack

Brown ground beef, drain. Add taco seasoning and onion. In sauce pan heat beans. In large baking dish layer beans, hamburger, crushed corn chips, cheese and green onions. Bake 20 minutes at 350°. Top with sour cream and salsa. Kids will love it and it's easy enough for them to help. Enjoy!

Lana, Laura and Madeline Vert

CLASSIC POT PIE

Filling:

⅓ c. butter
⅓ c. chopped onion
⅓ c. flour
½ tsp. salt
¼ tsp. pepper
1½ c. chicken broth

⅔ c. milk
2½-3 c. cooked chicken
1 c. frozen peas, thawed
1 c. carrots, chopped
½ c. celery

Crust:

1 egg
½ c. milk

1 c. Bisquick

Heat oven to 425°. In a medium saucepan, melt butter over medium heat. Add onion; cook 2 minutes or until tender. Stir in flour, salt and pepper until well blended.

(continued)

Gradually stir in broth and milk; cook, stirring constantly until bubbly and thickened. Add cut up chicken and vegetables. Remove from heat. Spoon chicken mixture into 9-inch pan. Mix crust together and spoon on top. Bake at 425° for 30-40 minutes or until crust is golden brown. If doubling use 9 x 13-inch pan.

Katrina Zoch

CHICKEN CASSEROLE

3-4 chicken breast, cut into bite size	1 (16-oz.) pkg. pasta noodles, any kind
26 oz. four cheese spaghetti sauce	1 pkg. grated Parmesan cheese

Cut chicken into bite size pieces, cook until no longer pink. Add spaghetti sauce until warm. Cook the noodles until tender, drain. Add chicken and sauce to noodles, stir together until mixed well. Pour into a 9 x 13-inch pan. Sprinkle with Parmesan cheese. Bake in a 350° oven until hot and cheese is melted. Great with salad and garlic bread.

The Ricca's

CHICKEN CASSEROLE

1 (16-oz.) pkg. Pepperidge Farm stuffing mix	1 c. milk
2 cans cream of chicken soup	2 c. shredded cooked chicken

Prepare stuffing mix according to package directions. Place stuffing in bottom of casserole dish. Mix soup, milk and chicken in saucepan on medium heat until smooth, then pour over stuffing mix. Cover and bake at 350° for 30 minutes or until bubbly.

Anna Kaasa

CHOW MEIN

2 stalks celery, chopped	1 T. soy sauce
1 med. onion, chopped	3 c. cooked chicken, diced
1 can cream of mushroom soup, undiluted	Chow mein noodles
1/2 c. chicken broth	1/4 c. butter

Sauté celery and onion in pan with butter. Add soup, chicken broth and soy sauce. Mix together. Add in chicken. Place in greased 2-quart casserole dish. Sprinkle with chow mein noodles. Bake at 350° uncovered for 15-20 minutes or until heated through.

Mrs. Arnold

CHICKEN AND RICE

1/3 c. chopped celery
1/4 c. chopped onion
1/4 c. chopped green pepper
2 T. butter or margarine
1 (14 1/2-oz.) can tomatoes, cut up
1 1/2 c. chicken broth
2/3 c. long grain rice

1 tsp. dried basil or thyme
1/2 tsp. garlic salt
1/4 tsp. pepper
1/4-1/2 tsp. hot pepper sauce
1 bay leaf
2 c. cubed, cooked chicken

In a large skillet cook celery, onion and green pepper in margarine or butter until vegetables are tender. Stir in the undrained tomatoes, chicken broth, rice, basil or thyme, garlic salt, pepper, hot pepper sauce and bay leaf. Bring to boil; reduce heat. Cover and simmer about 20 minutes or until rice is tender. Stir in chicken, cook until heated through. Discard bay leaf.

Debbie Meyer

CHILI

1 lb. ground beef
1 1/4 c. minced onion
3 T. hot butter
2 1/2 c. cooked kidney beans
1 1/3 c. condensed tomato soup

1 1/2 T. chili powder
1 T. flour
3 T. water
1 tsp. salt

Cook ground beef and minced onion in hot butter. Add cooked kidney beans and condensed tomato soup to beef and onions. Cook for 10 minutes. Make chili powder, flour, 3 tablespoons water and salt into paste. Blend into meat sauce. Cook for 45 minutes over low heat.

Karen Anderson

CHICKEN NUGGETS

1 c. potato flakes
1/2 c. Parmesan cheese
1 T. garlic powder

1/2 c. melted butter
4 boneless chicken breasts, cut up into 1-inch cubes

Preheat oven at 350°. Mix potato flakes, Parmesan and garlic powder into a gallon size ziplock bag. Dip chicken cubes into melted butter. Place chicken into ziplock bag and shake. Place chicken onto an ungreased cookie sheet. Bake for 20-30 minutes or until golden brown.

Brady Elbrader

CHICKEN ENCHILADAS

2 T. butter or margarine
1/2 c. chopped onions
2 T. chili powder
2 cans mild chopped green chilis

4 cups diced chicken, cooked
10 flour tortillas
2 c. shredded cheese, any kind
1 can mild enchilada sauce

In a skillet over medium heat, melt butter, cook onion, green chilis and chili powder until onions are tender. Mix in chicken. Remove from heat. Along center of tortilla

(continued)

spread $\frac{1}{4}$ cup chicken mix, a little bit of cheese, roll up, place seam side down. Then pour mixture of enchilada sauce over top and put cheese on. Cover in foil. Bake at 375° for 30 minutes.

Trent Johnson 1st grade Mrs. McKenzie

CHICKEN ENCHILADAS

- | | |
|------------------------------------|---|
| 1 pkg. flour tortillas | 8 oz. sour cream |
| 2-3 c. cooked chicken | $\frac{1}{2}$ c. salsa |
| 1 can cream of chicken soup | 1$\frac{1}{2}$ c. shredded cheddar cheese |

Pam a 9 x 13-inch pan. Quarter tortilla shells. Place 1 layer on the bottom of the pan. Mix chicken with soup, sour cream and salsa; simmer for 10 minutes. Spoon half of the mixture on top of the layered tortillas. Top with half of the cheese, then repeat all layers. Bake at 350° for 30-40 minutes. Serves 8.

Erin Kemp Shining Mountain Graduate

CHICKEN CHEESE BAKE

- | | |
|---|--------------------------------------|
| 2 eggs | 1 can cream of mushroom soup |
| 1 c. seasoned bread crumbs | 1 can sliced mushrooms |
| 2 whole boneless, skinless chicken breast, split | 4 thick slices Munster cheese |

Preheat oven to 350°. Drag chicken breast halves in beaten egg and coat with bread crumbs. Brown chicken in 1 tablespoon butter. Place browned chicken in casserole dish, cover with soup. Place mushrooms on top. Place cheese on top. Bake in 350° oven for 30-45 minutes. Enjoy. Serves 4.

Sandra Costello
Angela Tompkins

CHICKEN ALA CRESCENTS

- | | |
|---|--|
| $\frac{1}{3}$ c. bread crumbs | 1 pkg. Pillsbury crescent rolls |
| $\frac{1}{4}$ c. chopped walnuts | 3 T. butter, melted |
| 3-oz. pkg. softened cream cheese | 1 can chicken gravy |
| 1 c. cubed chicken | |
| $\frac{1}{3}$ c. (2-oz. can) drained, chopped mushrooms | |

Heat oven to 375°. Combine bread crumbs and nuts. Set aside. Mix cream cheese and butter. Add chicken and mushrooms. Separate crescent rolls, spread each triangle with $\frac{1}{4}$ cup chicken mix. Roll up starting with the large end of triangle, pinch together ends to seal. Dip in melted butter, then in crumb mix. Place on ungreased cookie sheet. Bake 15-20 minutes. Serve with gravy. Serves 4-6.

Brandon and Jared Seavey

CAJUN CRAB GUMBO

- | | |
|--------------------------------|---|
| 4 sm. zucchini, chopped | Cayenne pepper |
| 1 bay leaf | 1$\frac{1}{2}$ lb. crabmeat |

(continued)

Combine zucchini, bay leaf, pepper to taste and crabmeat in a Dutch oven. Bring to boil, simmer until crab and zucchini are done. Serve with rice.

Lou Ann Ames

CAMPBELL'S BEEF TACO SKILLET

- | | |
|---|---|
| 1 lb. ground beef | 1/2 c. water |
| 1 (10³/₄-oz.) can Campbell's tomato soup | 8 (6-inch) flour or corn tortillas, cut into 1-inch pieces |
| 1 can Pace chunky salsa or picante sauce | 1 c. shredded cheddar cheese |

Cook beef in skillet until browned, pour off fat. Add soup, salsa, water, tortillas and 1/2 the cheese. Heat to a boil. Cover and cook over low heat 5 minutes or until hot. Top with remaining cheese. Serves 4.

Carol Hollis

CALICO BEAN BAKE

- | | |
|-------------------------------|---|
| 1/2 lb. hamburger | 1 tsp. dry mustard |
| 1/2 lb. bacon, chopped | 1 tsp. cider vinegar |
| 1 c. onion, chopped | 1 (16-oz.) can each; pork and beans, kidney beans, baby lima beans |
| 1/2 c. ketchup | |
| 3/4 c. brown sugar | |

Brown together hamburger, bacon and onions; drain off fat. Mix all ingredients together. Bake at 325° for 1 hour or medium temperature in a crockpot 1 hour or simmer all day.

Sonia Brownell

COOL CUCUMBER SANDWICH

- | | |
|---|------------------------------|
| 1 T. prepared Ranch salad dressing | 2 cooked bacon strips |
| 2 slices bread, toasted | 1 tomato slice |
| 12-15 thin cucumber slices | |

Make a sandwich and enjoy!

Cindy Rickey

DEEP DISH CHEDDAR CHICKEN

- | | |
|------------------------------|---|
| 1/2 c. chopped onions | 4 c. chopped, cooked chicken |
| 1/4 c. margarine | 2 c. shredded cheddar cheese |
| 1/4 c. flour | 10-oz. pkg. frozen, chopped broccoli, cooked and drained |
| 3/4 tsp. sage | 8 oz. refrigerated crescent dinner rolls |
| Dash pepper | |
| 1 1/2 c. milk | |

Sauté onion in margarine. Blend in flour and seasonings. Gradually add milk; cook stirring constantly until thickened. Add chicken, cheese and broccoli; mix well. Spoon into baking dish. Separate crescent dough and make 2 rectangles by firmly

(continued)

pressing perforations to seal. Cut one rectangle the long way and one the short way. Place strips over casserole mixture in lattice design. Bake at 350° for 30 minutes or until crust is golden brown. Makes 6-8 servings.

Jacque Smith

EASY CHILI

1 lb. ground beef
2 c. finely chopped onion
4 cloves garlic, minced
1 tsp. salt
Pepper to taste
1 (6-oz.) can tomato paste

1 (8-oz.) can tomato sauce
1 tsp. chili powder
1 tsp. oregano
½ tsp. cumin
1 (15-oz.) can kidney beans

In a Dutch oven, brown together the ground beef, onion and garlic. Drain. Add the salt, pepper, tomato paste, tomato sauce, chili powder, oregano and cumin. Drain the kidney beans, reserving the liquid. Add enough water to the liquid to make 2 cups. Add beans and liquid to other ingredients. Bring to boil, simmer uncovered 1 hour.

Janet Matthews

ENCHILADA DISH

1 med. onion, chopped
1 clove garlic, minced
1 lb. ground beef
2 T. flour
2 cans tomato sauce
1 can hot water

1 can cream style corn
1 can pitted black olives, drained
2 tsp. chili powder
½ tsp. salt
1 pkg. corn tortillas
½ lb. cheddar cheese

Sauté onion and garlic until limp. Add ground beef and brown. Sprinkle on 2 tablespoons flour. Add tomato sauce, water, corn, olives, chili powder and salt. In casserole layer sauce with corn tortillas which have been cut into smaller pieces. Sprinkle with grated cheese. Bake at 350° for 45-60 minutes.

Tonia McKenzie

FESTIVE EGG CASSEROLE

1 lb. pork sausage, cooked and drained
¼-½ lb. mushrooms, sliced and sautéed
½ c. green onions, sliced
2 med. tomatoes, chopped
2 c. shredded mozzarella cheese

1¼ c. Bisquick
12 eggs
1 c. milk
1½ tsp. salt
½ tsp. pepper
½ tsp. dried oregano leaves

In a 9 x 13-inch greased pan layer sausage, mushrooms, green onion, tomatoes and cheese. At this point casserole can be refrigerated over night. Beat together Bisquick, eggs, milk, salt, pepper and oregano leaves. Pour over layers in pan. Bake at 350° for 30 minutes.

Tonia McKenzie

GOOLOSH

3 oz. uncooked wide egg noodles 1 (8-oz.) can tomato sauce
1 lb. hamburger
1 (15-oz.) can Italian stewed tomatoes

In a large pot, bring water to boil. Cook for 7-9 minutes or until desired tenderness. Meanwhile, brown hamburger in a large skillet. Cook until done. Drain grease and stir in stewed tomatoes and tomato sauce. Mix and heat to simmer. Stir in noodles and serve. Serves 4.

Michelle Gibson

HAWAIIAN MARINATED PORK CHOPS

4 pork loin chops $\frac{1}{3}$ c. oil
3 T. steak sauce 3 T. pineapple juice
1 T. wine vinegar 1 T. Worcestershire sauce

Combine all ingredients except pork, in a jar; shake well. Place marinade on pork and marinate overnight turning pork occasionally. Place pork chops on rack in broiler pan and broil 3-5 inches from heat for about 10 minutes, depending on thickness of pork chops. Turn over and cook for another 10 minutes basting with the marinade. Makes 4 servings.

Wilma Agulay

HAM AND POTATO CASSEROLE

2 lbs. hash browns, thawed 2 T. minced onion or $\frac{1}{2}$ sm. onion
2 cans cream of mushroom, potato, chicken or celery 2 c. ham, chopped
8 oz. sour cream 2 c. grated cheddar cheese
 $\frac{1}{4}$ tsp. pepper

Put in big bowl, stir. Put in large pan. Bake uncovered 350° for 45 minutes to 1 hour.

Topping:

2 c. crushed cornflakes $\frac{1}{2}$ c. butter
1 c. grated cheese

Melt butter, cornflakes and cheese. Sprinkle over top of casserole. Serve with salad and biscuits.

Shari McCollum

JET POTATOES

2 (10-oz.) pkgs. frozen hash brown potatoes 4 green onions, diced
 $\frac{1}{3}$ lb. med. cheddar cheese, grated $\frac{1}{2}$ c. milk
1 pt. sour cream Salt and pepper

(continued)

Combine above ingredients. Reserve part of cheese to spread on top. Bake at 350°-375° for 45 minutes.

Carol Miller

KASEY'S NOODLES

- | | |
|---|-----------------------------|
| 1 (16-oz.) pkg. pasta, we use Penne Zita Rigate | 1/4 tsp. pepper |
| 1 c. heavy cream | 1/4 tsp. garlic powder |
| 1 stick softened butter | 1 c. grated Parmesan cheese |
| 1 tsp. salt | 1/8 c. chopped parsley |

Cook pasta according to directions. Do not overcook. Drain well and place in a large bowl. To make sauce, combine heavy cream, butter, salt, pepper and garlic powder in a saucepan and cook over low heat until butter melts. Stir in Parmesan cheese and parsley until blended. Immediately pour sauce over pasta and toss until it is coated. Additional cheese and parsley to garnish. Great with French bread and tossed salad.

Kasey Kemp
1st grade-Mrs. McKenzie

LASAGNE

- | | |
|--------------------------------|-----------------------------------|
| 1 lb. hamburger | 1 (28-oz.) can whole tomatoes |
| 1 lb. mild ground pork sausage | 18 oz. tomato paste |
| Onion salt | 1 (8-oz.) can tomato sauce |
| Garlic salt | 1 (8-oz.) pkg. lasagne noodles |
| Pepper | 1/2 c. Parmesan cheese |
| Oregano | 16 oz. cottage cheese |
| Basil | 12 oz. shredded mozzarella cheese |
| 2 cloves garlic, minced | 1/4 c. Parmesan cheese |

Brown together in a Dutch oven the hamburger and sausage. Drain and return to pan. Season to taste with salts, pepper, oregano and basil. Add garlic, tomatoes (break up with a fork), tomato paste and tomato sauce. Bring to a boil and simmer uncovered 20 minutes. Reserve 1 cup. Meanwhile, cook the lasagne noodles as package directs, drain. Combine the 1/2 cup Parmesan and cottage cheese and set aside. In a 13 x 9 x 2-inch baking dish, layer 1/3 of the noodles, 1/3 sauce, 1/3 cottage cheese mixture and 4 ounces mozzarella. Repeat 2 times. Pour reserved cup of sauce on top; top with the 1/4 cup Parmesan. Bake 45 minutes at 350° until bubbly and Parmesan is browned. Let sit 15 minutes before slicing.

Katie Matthews

LASAGNA

- | | |
|---------------------------------|-------------------------------|
| 2 lb. hamburger | 1 pt. sm. curd cottage cheese |
| 2 buttons garlic, cut fine | 1/3 c. parsley flakes |
| 1 (32-oz.) jar Ragu meat sauce | 12-13 long noodles |
| 1 lb. mozzarella cheese, grated | Parmesan cheese |

Fry meat, drain fat. Slowly add garlic and sauce, simmer until done. Spoon thin layer on bottom of 9 x 13-inch pan. Layer noodles, cheese, parsley and meat
(continued)

sauce. Continue to layer ending with sauce topped with Parmesan cheese. Bake at 325° for 1 hour.

Pauline Rickey

MEXICAN FISHERMAN'S STEW

1 1/4 lb. mussels
3 onions
2 garlic cloves, sliced
1 1/2 c. fish stock
12 sea scallops
1 lb. cod fillet
2 T. olive oil
Chopped fresh thyme

1 lg. potato
1 red pepper
1 green pepper
1/2 c. white wine
1 c. creme fraiche
10 oz. peeled shrimp
3/4 c. grated cheddar cheese
Salt and pepper to taste

Clean mussel shells, removing beards. Discard any that stay open. Rinse in cold water. Pour 1 inch water in deep frying pan. Add 1 chopped onion and sliced garlic. Bring to a boil, add mussels and cover the pan tightly. Cook 5-6 minutes, shaking the pan occasionally. Remove mussels as they open and remove from shells. Discard any that don't open. Strain liquid to remove any sand. Add fish stock to liquid to make 1 1/4 cups. Cut the cod into large cubes, season with salt and pepper. Cut 2 onions into small wedges. Heat oil in large saucepan and fry onions 2-3 minutes. Slice potato about 1/2 inch thick and add to pan with the thyme. Cover and cook about 15 minutes until potato is soft. Core peppers, dice and add to pot. Cook a few minutes. Stir in the mussels, wine, fish stock and creme fraiche. Bring to just below boiling. Add cod and scallops. Simmer 5 minutes. Add shrimp and cook until all seafood is done.

Tom Mehlhaff

MEATBALL STROGANOFF

1 lb. ground beef
1 egg, slightly beaten
2 T. finely chopped onion
1/4 tsp. salt
Dash pepper

2 T. bread crumbs
1 T. shortening
1 (10-oz.) can beef gravy
1/2 c. sour cream
1 pkg. noodles, cooked

Mix together ground beef, egg, onion, salt, pepper and bread crumbs. Form into approximately 16 balls. Fry in the shortening in a skillet. Drain. Stir in the gravy and cook for 20 minutes. Blend the sour cream into the meat and gravy. Cook 10 minutes or until sour cream is warmed. Serve with noodles.

Lou Ann Ames

MEXICAN SLOOPY

1/2 green pepper
1 tsp. butter
1 sm. onion, chopped
1 can green chiles
1/2 tsp. hot sauce
1/2 tsp. garlic powder
1 can cheddar soup

1 pt. sour cream
1 pkg. taco or enchilada mix
2 cans cream of chicken soup
4 chicken breast, cooked and diced
8 oz. tortillas
Grated cheese

(continued)

Sauté onion, peppers, garlic and green chiles. Add everything but chicken, tortillas and cheese. Layer in greased pan the sauce, tortillas and chicken ending with the sauce. Cover with cheese and bake at 350° for 1/2 hour.

Britney Kropushek

MEXICAN CHICKEN CASSEROLE

4 c. tortilla chips, crushed
2 c. shredded cooked chicken
1 can green chilies, chopped
1 can cream of chicken soup

Enough milk to thin soup
1/2 lb. grated cheddar cheese
1 c. broth or milk

Place 1 cup broth or milk in bottom of casserole dish. Place a layer of chips, chicken, chilies and cheese. Thin soup with milk then pour over all. Using this procedure make as many layers as wanted, then sprinkle a thin layer of chips and cheese on top. Bake at 400° for 30 minutes.

Anna Kaasa

NANA'S SHRIMP CREOLE

2 cloves garlic, cut and diced
2 slices bacon, cut and diced
1 med. green pepper, diced
1 med. onion, chopped
1 stalk celery, chopped
1 handful parsley
1 handful light brown sugar
40 shakes cayenne pepper

10 shakes Tabasco sauce
2 shakes celery salt
2-3 shakes Worcestershire sauce
Salt and pepper to taste
1 (28-oz.) can whole tomatoes
1/2 bottle chili sauce
3/4 lb. shrimp meat

Cook garlic and bacon together. Pour off grease. Add green pepper, onion and celery to bacon and garlic adding 2 tablespoons butter. Cook until tender. Add parsley, brown sugar, cayenne pepper, Tabasco sauce, celery salt, salt, pepper and Worcestershire sauce. Cook together. Add whole tomatoes and 1/2 bottle chili sauce. Cook over medium to simmer heat for 45 minutes to 1 hour. Add shrimp meat last 10 minutes. Serve over rice. Serves 4-5.

Michelle Hollis

POPPY SEED CHICKEN

6-8 chicken breast halves
2 (10³/₄-oz.) cans cream of chicken
1 (8-oz.) ctn. sour cream

1 roll Ritz crackers, crushed
1/2 tsp. butter or margarine, melted
2 tsp. poppy seeds, opt.

Heat oven to 375°. Boil, debone and cut up the chicken into bite sized pieces. Place in 9 x 13-inch pan. Mix soup and sour cream together and pour over the chicken. Mix crackers and butter, then spoon over the chicken. Put poppy seeds on top, optional. Bake for 30 minutes or until bubbly. Very good. Serve with rice.

Nina Santiago

QUICK BEEF STROGANOFF

1 lb. beef sirloin
1 T. shortening
1 med. onion, sliced
1 clove garlic, minced
1 (10½-oz.) can condensed cream
of mushroom soup

1 c. sour cream
1 (3-oz.) can boiled, sliced and
drained mushrooms, opt.
2 T. ketchup
2 tsp. Worcestershire sauce
Wide egg noodles

Cut meat into ¼-inch strips. Brown in hot shortening. Add onion and garlic. Cook until onion is crisp and tender. Combine remaining ingredients except noodles. Add to meat. Heat through but do not boil. Serve over noodles. Makes 4 servings.

Sue Hawkinson

STEAK MEDICI

4 T. butter or margarine
4 beef top loin steaks, boneless,
each cut ¾ inch thick
½ lb. mushrooms, cut into ¼-inch
slices

¾ tsp. salt or seasoned salt
¼ c. red port wine
Chopped parsley for garnish

In 2-inch skillet over medium heat in 2 tablespoons hot butter, brown steaks on both sides. Cook until desired doneness. Remove the steaks to a large warm platter and keep warm. In same skillet over medium heat melt remaining butter, add sliced mushrooms together with salt. Cook until mushrooms are just tender. Stir in wine, scraping bottom to loosen. Pour mushroom and wine mixture over steaks; garnish steaks with chopped parsley and serve immediately. Makes 4 servings.

Germe Poston

SAUERBRATEN

1 (4 lb.) rump roast
2 c. red wine vinegar, heated
2 c. hot water
1½ tsp. salt
2 T. parsley flakes
1 tsp. pepper
2 T. granulated sugar

1 yellow onion, sliced
4 T. flour, divided
3 T. butter
2 T. cold water
1 c. beef stock
6 gingersnap cookies, crumbled

Three days before serving, place meat in an enamel or glass (not metal) casserole dish with the vinegar, hot water, salt, parsley, pepper, sugar and onion. Cover and refrigerate for 3 days, turning daily. Drain and reserve 3 cups of marinade, including the sliced onion. Lightly flour the meat, using 2 tablespoons flour. Heat butter in a large skillet or Dutch oven over medium high heat. Brown the meat on all sides. Add reserved marinade and onion slices, reduce heat, cover and simmer until tender, about 3½ hours. Add water to the pan as necessary. Remove meat to a hot dish and keep warm. Skim off any fat. In a small bowl, mix the remaining 2 tablespoons flour and cold water to form a gravy. Slowly add to liquid in the pan, stirring well. Add stock and cookies, heat through and pour over roast.

Renate Boswell

SHRIMP CASSEROLE

1 c. chopped onions
1 c. green peppers, chopped
1 c. celery, chopped
1 stick of butter
2 cloves garlic, chopped
1 sm. jar pimento and juice
1 can cheddar cheese soup
1 tsp. salt

1 can cream of mushroom soup
4 c. peeled and divined shrimp
2 c. cooked rice
1/4 c. bread crumbs
1 c. chopped green onions
1/3 c. chopped parsley
Tabasco to taste

Cook onions, peppers, celery and butter until tender. Add soups, garlic, parsley, green onions, pimento and shrimp meat thoroughly until shrimp are cooked. Add salt and Tabasco to taste. Stir in rice and bread crumbs. Pour in large 3-quart casserole. Sprinkle with bread crumbs. Bake for 30 minutes at 350°. Serves 8.

Bernice Brown

SPAGHETTI DIANGELOS

2 jars premade spaghetti sauce
1 1/2 lbs. hamburger
Angel hair pasta
2 c. mozzarella, shredded

1/2 bottle premade blue cheese dressing
1/2 onion, grated

Fry hamburger and onion until done, add spaghetti sauce. Cook pasta to taste, drain and set aside. Stir half sauce and 1/2 pasta together; place in bowl. Cover with blue cheese dressing. Place remaining sauce and pasta over top. Cover with mozzarella cheese. Place under broiler until cheese is melted.

Amanda Robinett

SHRIMP AND SAUSAGE JAMBALAYA

1 lb. smoked sausage
2 stalks celery, chopped
12 oz. tomato paste

1 bay leaf
Cayenne pepper
2 lbs. med. shrimp, peeled

Combine sausage, celery, tomato paste, bay leaf, pepper to taste and shrimp in Dutch oven. Bring to boil, simmer until shrimp are cooked. Serve with rice.

Lou Ann Ames

STUFFED ROLLED MEAT LOAF

1 lb. ground ham
1/2 lb. ground pork
1/4 c. crushed saltine crackers
1 egg
1/2 c. milk
1/2 tsp. thyme

1/4 tsp. pepper
1 c. chopped onion
1 (16-oz.) can apricot halves,
drained, juice reserved
1/2 c. chopped fresh parsley
1/2 tsp. salt

In large mixing bowl, blend ground ham, ground pork, crackers, egg, milk, salt, thyme and pepper. Mixed until well blended. Moisten a piece of wax paper 18 inches long. Pat meat mixture to make a rectangle 9 x 12 inches. Spread onions

(continued)

over top of meat evenly. Coarsely chop the drained apricots. Sprinkle over onions. Sprinkle parsley over all. Roll as for a jelly roll starting with a 9-inch side, making a compact roll. Simply lift up the waxed paper to start meat rolling. Place meat roll in lightly greased 9 x 5-inch bread pan. Bake at 350° for 50 minutes. Meanwhile, boil juice down from canned apricot to measure ¼ cup. Brush meat loaf halfway through baking with this juice. Allow to stand 10 minutes before serving. Makes 4-6 servings.

Devin Miller

STIR FRY

- | | |
|---|---------------------------------|
| 1 bell pepper, sliced | ½ c. water |
| 2 carrots, sliced | 1 can water chestnuts |
| 1 broccoli crown, cut | 1 can bamboo shoots |
| 2 c. pea pods | 1 clove garlic, chopped |
| 1 c. mushrooms, sliced | 1 tsp. salt, pepper each |
| 3 T. vegetable oil | 3 T. soy sauce |
| 3 chicken breast, sliced (marinated in 1 T. soy sauce) | 3 T. gourmet sauce |
| | 1 T. cornstarch |

Pour oil in wok on medium heat. Add chicken and sauté until no longer pink. Remove chicken. Add carrots and sauté a few minutes. Stir in peppers, broccoli and pea pods. Sauté again a few minutes. Then add chicken and mushrooms. Sauté until mushrooms are tender. Add garlic, soy sauce and gourmet sauce. Simmer, stir in water chestnuts and bamboo shoots. Stir in water and cornstarch to thicken. Simmer 3-4 minutes until sauce thickens. Add salt and pepper. Serve over rice.

Andrew Darby

TATOR TOT CASSEROLE

- | | |
|-----------------------------|------------------------------|
| 2 lbs. hamburger | 1 c. water |
| 1 pkg. tator tots | 1 chopped onion |
| 2 cans mushroom soup | Grated cheddar cheese |

Brown hamburger. Put in baking pan then top with tator tots. Mix soup with 1 can water. Pour over tots and meat. Put chopped onions over this and then top with cheese. Cover and bake 1 hour. Uncover and bake 15 minutes longer at 350°.

Betty Hansen

VODKA RIGATONI

- | | |
|-----------------------------|-------------------------------|
| ½ c. onion, chopped | 1 lg. can tomato sauce |
| ½ lb. bacon, chopped | 1 c. Vodka |
| ¼ c. olive oil | 1 pt. heavy cream |
| 1 T. butter | |

In a saucepan add oil until warm then add onions, bacon and butter. Cook for about 3-5 minutes then add tomato sauce, cook 20 more minutes. Add Vodka and cook for about 30 more minutes. Remove from stove. In a separate bowl whip

(continued)

heavy cream until thick not stiff. Then gradually fold into tomato sauce. Serve over rigatoni. Serve with Romano cheese.

Wendy Stanley

WALNUT BROCCOLI CASSEROLE

3 (10 oz.) frozen broccoli	2 c. milk
1 stick (1/2 c.) butter or margarine, melted	2 c. herb stuffing mix
1/4 c. flour	2/3 c. chopped walnuts
1 1/2 tsp. chicken broth	2/3 c. hot water
	6 T. butter or margarine

Cook broccoli and drain. Arrange in a buttered 9 x 13-inch pan. Make cream sauce using 1 stick butter, flour, chicken broth and milk. Pour over broccoli. Toss together water in which butter and stuffing mix. Add walnuts. Mix and layer over broccoli. Bake at 400° about 30 minutes or until bubbling.

Marsha Kenyon - Danielle Drew's Mom
Mary Sue Olson

ZUCCHINI CASSEROLE

1 lg. pkg. Stove Top dressing mix	1 can cream soup
1/2 c. butter, melted	1 c. grated carrots
8 c. chopped zucchini	1 pt. sour cream
1/4 c. chopped onion	

Mix together dressing, butter, zucchini and onion. Put the ingredients in fry pan and cook for 5 minutes until tender. In separate bowl mix carrots, soup and cream. Pour zucchini mixture in casserole dish then the soup mixture and top with dressing mix. Bake for 25 minutes or until bubbly at 350°. Makes a lot.

Britney Kropushek

ZUCCHINI AND CARROT CASSEROLE

2 lbs. zucchini, sliced	1 can creamy chicken soup
1 onion, chopped	Salt and pepper for taste
1 c. carrots, grated	1 pkg. Stove Top stuffing
1 c. sour cream	1 cube butter or margarine

Take 1 package Stove Top dressing and mix with 1 cube of melted margarine. Put half in bottom of casserole. Mix above vegetables and soup, cream together and put on top of dressing and top off with rest of Stove Top dressing and bake at 350° for 50 minutes.

Carol Miller

BAKED STEAK

3 lbs. top round steak	Salt
1 can onion soup	Pepper
Flour	Cornstarch

(continued)

Cut round steak into strips. Flour and place in cast iron skillet (heavy pan). Brown on both sides. Season with salt and pepper. Pour onion soup into skillet over meat. Cover and put in the oven at 375°. Cook for approximately 2 hours. Remove meat from skillet to make gravy. To make gravy add hot water to meat and onion drippings. Stir until desired thickness. Serve meat over mashed potatoes and gravy.

Scott Darby

DELUXE CHICKEN

4-6 chicken breasts, skinless and boneless
1 pt. sour cream
2 cans cream of chicken soup

1/2 box cheese and garlic croutons
Cheddar cheese
Salt and pepper
Seasonings to taste

Place chicken in baking dish in a single layer. Cover chicken with soup. Cover the chicken and soup with slices of cheese. Spread sour cream over cheese layer. Top with crushed croutons. Bake 1 1/4 hours at 350°. Can be made ahead and refrigerated. If so, add 15 minutes to baking time.

Mary Sewright

HAM GRIDDLE CAKES

1 c. milk
1 c. quick oats
2 T. oil
2 eggs
1/2 c. flour

2 T. flour
1 T. baking powder
1 c. cooked ham, diced
Syrup

Combine milk and oats, let stand 5 minutes. Add oil and eggs, mix well. Stir in flour, sugar, baking powder only until moist. Stir in ham. Cook on hot, lightly greased griddle, using 1/4 cup batter for each. Turn when top is slightly bubbly and edges slightly dry.

Tamara Perez

QUICK AND EASY TORTELLINI WITH CHICKEN

1 pkg. tortellini (I use Buitoni)
1 jar white sauce (I use Ragu light or 5 Brother's Alfredo)

Parmesan cheese, as desired
2-4 chicken breast halves, skinless and boneless

Bake chicken breasts, season as desired, at 350° for 45 minutes. Cut chicken breasts into bite size pieces and set aside. Cook tortellini as directed on package. Heat sauce as directed. Combine chicken, drained tortellini and sauce in a serving dish. Top with Parmesan cheese.

Mary Sewright

STUFFED CORNISH GAME HENS

Cornish game hens
Orange

Bacon
Seasonings to taste

(continued)

Wash out hens. Squeeze an orange on the inside and out of each hen. Sprinkle hens with poultry seasonings, salt and pepper. Stuff the hens with your choice of stuffing. Place 2 bacon strips over each hen. Cover with foil for the first hour of baking. Bake at 325° for 2 hours.

Mary Sewright

SLOW COOKER CHICKEN DINNER

- | | |
|---|--|
| 6 med. red potatoes, cut in chunks | 1/8 tsp. garlic salt |
| 4 med. carrots, cut in 1/2-inch chunks | 4 boneless skinless chicken breasts |
| 1 can condensed cream of chicken soup (undiluted) | 2-4 T. mashed potato flakes, opt. |
| 1 can condensed cream of mushroom soup (undiluted) | |

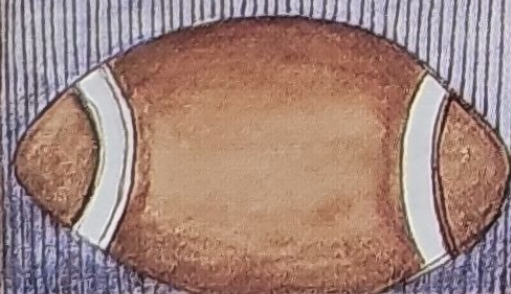
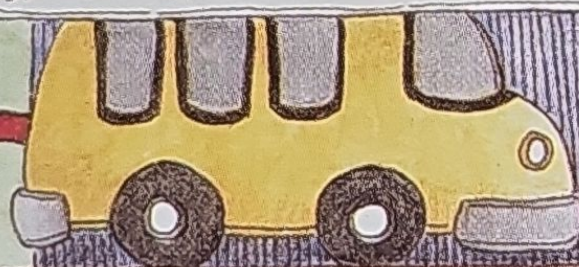
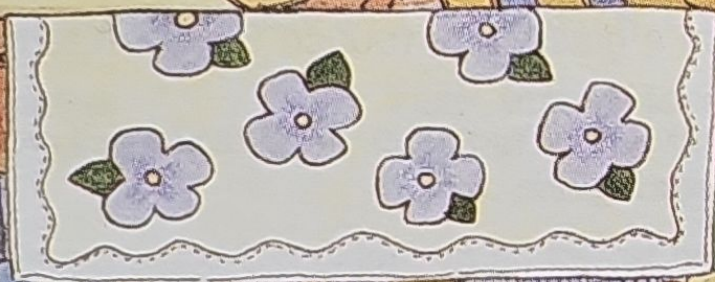
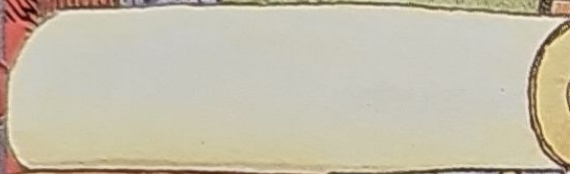
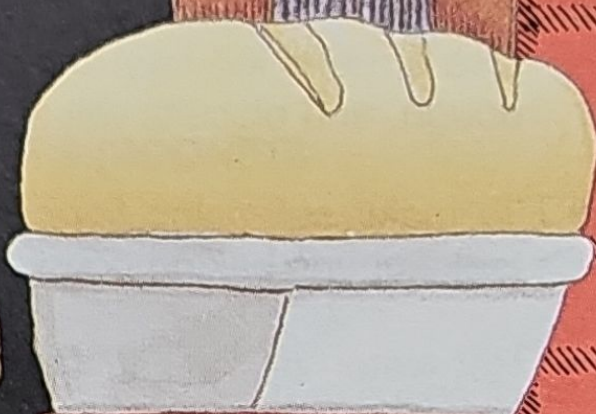
Place carrots and potatoes in slow cooker, top with chicken breasts. Combine soups and garlic salt; pour over chicken. Cover and cook on low for 8 hours. To thicken if desired, stir potato flakes into gravy and cook 30 minutes longer.

Note: Leave potatoes out and serve over cooked rice.

Sylvia Leavitt

Recipe Favorites

Breads & Rolls



Helpful Hints

- Over-ripe bananas can be peeled and frozen in a plastic container until it's time to bake bread or cake.
- When baking bread, a small dish of water in the oven will help keep the crust from getting too hard or brown.
- Use shortening, not margarine or oil, to grease pans, as margarine and oil absorb more readily into the dough or batter (especially bread).
- Use a metal ice tray divider to cut biscuits in a hurry. Press into the dough, and biscuits will separate at dividing lines when baked.
- To make self-rising flour, mix 4 cups flour, 2 teaspoons salt, and 2 tablespoons baking powder, and store in a tightly covered container.
- Hot water kills yeast. One way to tell the correct temperature is to pour the water over your forearm. If you cannot feel either hot or cold, the temperature is just right.
- When in doubt, always sift flour before measuring.
- When baking in a glass pan, reduce the oven temperature by 25°.
- When baking bread, you get a finer texture if you use milk. Water makes a coarser bread.
- If your biscuits are dry, it could be from too much handling, or the oven temperature may not have been hot enough.
- Nut breads are better if stored 24 hours before serving.
- To make bread crumbs, toast the heels of bread and chop in a blender or food processor.
- Cracked eggs should only be used in dishes that are thoroughly cooked; they may contain bacteria.
- The freshness of eggs can be tested by placing them in a large bowl of cold water; if they float, do not use them.
- For a quick, low-fat crunchy topping for muffins, sprinkle the tops with Grape-Nuts cereal before baking.
- Dust a bread pan or work surface with flour by filling an empty glass salt shaker with flour.

Breads & Rolls

WHITE BREAD

1 c. warm water
3 T. or pkg. yeast
1 qt. hot water
1 can canned milk

$\frac{3}{4}$ c. sugar
 $\frac{3}{4}$ c. shortening, melted or oil
2 T. salt
15 c. flour

Mix together and let set the warm water and yeast. Mix together remaining ingredients. Add yeast mixture and mix together. Bake at 350° for 30-35 minutes. Makes 5-6 loaves.

Anna Kaasa

BAKING POWDER BISCUITS (SCONES)

2 c. flour
4 tsp. baking powder
1 tsp. salt

3 T. shortening
 $\frac{3}{4}$ c. milk

Cut shortening into dry ingredients. Add milk and mix lightly. Turn out on floured board. Cut shapes. Bake at 450° for 12-15 minutes.

Carol Dickinson

PARMESAN PULL APARTS

$\frac{1}{4}$ c. butter or margarine
1 tsp. dried parsley flakes
 $\frac{1}{4}$ tsp. celery salt

1 tsp. instant toasted onion flakes
1 T. Parmesan cheese
1 pkg. refrigerator biscuits

Melt butter in 8-inch round aluminum cake pan on lowest heat setting of surface unit. Add parsley, celery salt and onion flakes. Spread evenly over bottom of pan. Cut each biscuit into quarters. Place biscuit pieces over mixture in pan to cover bottom. Sprinkle with Parmesan cheese. Bake in 425° oven for 10-12 minutes. Turn rolls out, upside down on platter to serve.

Jenni May

COFFEE CAKE

1 pkg. yellow cake mix
1 pkg. instant vanilla pudding
1 c. sour cream
 $\frac{1}{2}$ c. oil
4 eggs

$\frac{3}{4}$ c. sugar
3 T. flour
2 T. cinnamon
 $\frac{3}{4}$ c. chopped nuts

Mix cake, pudding, sour cream, oil and eggs together at high speed for 10 minutes. Spread $\frac{1}{2}$ mixture in bundt pan. Mix together sugar, flour, cinnamon and nuts. Sprinkle $\frac{1}{2}$ the mixture over batter. Repeat in layers. Drag knife through batter several times. Bake at 350° for 55 minutes. Serve warm.

Justin Rickey

ITALIAN CHEESE BREAD

2½ c. all-purpose flour
1 tsp. salt
1 tsp. sugar

1 T. quick rise yeast
1 c. warm water (120°-130°)
1 T. vegetable oil

Topping:

¼-⅓ c. prepared Italian salad dressing
¼ tsp. salt
¼ tsp. garlic powder
¼ tsp. dried oregano

¼ tsp. dried thyme
Dash pepper
1 T. grated Parmesan cheese
½ c. shredded mozzarella cheese

In a bowl, combine the first four ingredients. Combine water and oil; add to mixture. Add additional flour if needed to form soft dough. Turn onto a floured surface; knead for 1-2 minutes or until smooth and elastic. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place for 20 minutes. Punch the dough down, place on a greased 12-inch pizza pan and pat into a 12-inch circle. Brush with salad dressing. Combine the seasonings; sprinkle over top. Sprinkle with cheese. Bake at 450° for 15 minutes or until golden brown. Serve warm. Yields 1 loaf.

Kassidy Chamblin

BANANA BREAD

1 c. sugar
½ c. butter, softened
2 eggs
3 med. bananas, mashed

1 c. chopped pecans or walnuts
1 tsp. baking soda
2 c. flour

Cream together sugar and butter. Beat in eggs one at a time. Add bananas and nuts. Add soda and flour. Pour into a greased and floured loaf pan and bake at 350° for 1 hour or until knife inserted in center comes out clean. Remove from pan and cool on rack.

Katie Matthews

BAKED STUFFED FRENCH TOAST

4 lg. slices sourdough bread, crust removed, bread cubed
1 (8 oz.) cream cheese, cut into cubes
1 lg. Granny Smith apples, peeled, cored and chopped

6 eggs
1 c. milk
1½ tsp. cinnamon
2-3 T. sifted powdered sugar
Any flavor syrup

Preheat oven to 375°. Place ½ the bread cubes in an ungreased 11 x 7-inch baking dish. Cover with cream cheese cubes. Sprinkle with chopped apple. Top evenly with remaining bread cubes. Beat eggs, milk and cinnamon until well blended. Pour over bread mixture in dish. Bake about 35 minutes or until set. May be made and covered with plastic wrap and store in refrigerator over night. Bake as above directions.

Kristy Rickey

ZUCCHINI BREAD

2 c. Bisquick
1½ c. shredded zucchini
¾ c. sugar
¼ c. vegetable oil
3 eggs

1 tsp. vanilla
2 tsp. cinnamon
1 tsp. nutmeg
½ c. chopped nuts

Heat oven to 350°. Grease bottom only of loaf pan 9 x 5 x 3-inch. Beat all ingredients on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed 1 minute. Pour into pan. Bake until wooden pick inserted in center comes out clean, 50-55 minutes. Cool 10 minutes, remove from pan. Cool completely before serving. Store in refrigerator.

M. Gray

MAPLE SAUSAGE BISCUITS WRAPS

12 oz. Jimmy Dean maple sausage
1 c. shredded cheese

1 chopped apple
2 (12-oz.) cans refrigerated biscuits

Preheat oven to 400°. In skillet, brown sausage and drain well. Remove from heat, stir in cheese and apple. Separate dough in 20 biscuits and flatten into 5-inch circle. Spoon sausage mixture into center of each biscuit. Fold dough in half over filling and press edges with fork to seal shut. I actually put my dough in a muffin pan. Bake ungreased cookie sheet for 10-13 minutes or until golden brown.

Pat Starr

SIX WEEK MUFFINS

6 c. bran cereal
2 c. boiling water
1 c. cooking oil
3 c. sugar or 2 c. honey
4 beaten eggs
1 qt. buttermilk

5 c. flour, part whole-wheat
5 tsp. soda
2 tsp. salt
1 tsp. cloves
2 tsp. cinnamon
1 c. sunflower seeds

Pour boiling water over 2 cups of bran and let stand while assembling other ingredients. Mix in oil. Mix rest of bran with sugar, eggs and buttermilk. Sift flour with soda, salt, cloves and cinnamon, add to bran and oil mixture. Add sunflower seeds and mix all ingredients well and bake as needed at 400° for 20 minutes. Mixture will keep in refrigerator for up to 6 weeks. Dates, raisins or chopped apples may be added at baking time. Makes 6 dozen.

Pauline Rickey

PUMPKIN ROLL

3 eggs
1 c. sugar
⅔ c. pumpkin
1 tsp. lemon juice
¾ c. flour
1 tsp. baking powder

2 tsp. cinnamon
1 tsp. ginger
½ tsp. salt
½ tsp. nutmeg
1 c. finely chopped walnuts
Powdered sugar

(continued)

Beat eggs on high speed until foamy. Gradually add sugar. Stir in mixed dry ingredients, fold in pumpkin and add lemon juice. Spread on cookie sheet which has been greased and floured and a layer of waxed paper, cut to fit. Sprinkle nuts on top. Bake at 375° for 15-18 minutes. Lay flat on counter on a linen dish towel. Sift powdered sugar over towel. Turn cookie sheet out on towel, pull off paper. Roll up on longer side on itself and cool. Refrigerate. Unroll and spread on the following filling.

Filling:

1 tsp. almond extract
1 c. powdered sugar

1 (8 oz.) softened cream cheese
1/4 c. softened butter or margarine

Mix together and spread on cake. Reroll and wrap in foil and store in refrigerator. Slice in 1/4 inch pieces before serving.

Pauline Rickey

CHERRY SWIRL

4 c. Bisquick baking mix
1/2 c. sugar
1/4 c. margarine, melted
1/2 c. milk
1 tsp. vanilla

1 tsp. almond extract
3 eggs
1 (21-oz.) can cherry, apricot or blueberry pie filling

Glaze:

1 c. powdered sugar

1-2 T. milk

Heat oven to 350°. Grease a jelly roll pan or cookie sheet. Mix all ingredients except pie filling and glaze, beat for about 30 seconds and spread 2/3 of the batter in jelly pan. Spread pie filling over first layer. Spoon the remainder of batter over pie filling. Bake until light brown 20-25 minutes. Drizzle with glaze while still warm. **Glaze:** Beat powdered sugar and milk until smooth.

Ryann Rickey

BANANA BREAD

2 c. flour
1 tsp. baking soda
1/2 c. butter
1/4-1/2 tsp. salt
1 c. sugar

2 eggs
1 tsp. vanilla
2 lg. bananas, mashed
1 c. crushed nuts

Sift flour, soda, salt, cream butter, sugar, eggs and vanilla. Stir in mashed bananas. Fold in dry ingredients, mix in nuts. Put in a well greased loaf pan. Bake at 325°-350° for 55-60 minutes.

Ryan McAvan

HAWAIIAN BANANA BREAD

2 c. sugar
1 c. shortening
4 eggs
2½ c. sifted flour

1 tsp. salt
2 tsp. baking soda
6-7 mashed ripe bananas

Cream sugar, shortening and eggs. Add mashed bananas. Mix dry ingredients to banana mixture. Pour into 3 well greased and floured loaf pans. Bake at 350° for 1-1¼ hours.

Terri Tracy

CARAMEL PULL-APARTS

24 white roll dough, thawed but still cold
1 sm. box non instant butterscotch pudding mix
½ c. chopped pecans
½ c. (1 stick) butter
½ c. brown sugar

Spray bundt pan. Cut rolls in half and roll in dry pudding mix. Arrange in pan alternately with pecans. Sprinkle remaining pudding mix over the top. Heat and melt brown sugar and butter. Pour over rolls. Cover with sprayed plastic wrap. Let rise until double in size or even with top of bundt pan. Bake at 350° for 30-35 minutes. Cover with foil the last 15 minutes of baking. Immediately after baking flip over to platter.

Trent Johnson
1st grade-Mrs. McKeinze

CINNAMON BUTTERMILK BISCUITS

2 c. flour
¼ c. sugar
1 tsp. cinnamon
¼ tsp. baking powder

⅓ c. shortening
¾-1 c. buttermilk
½ c. raisins

Combine flour, sugar, cinnamon and baking powder. Cut in shortening until coarse crumbs form. Add enough buttermilk until the mixture leaves the side of the bowl. Add raisins. Turn the dough out onto a floured surface. Roll out ½ inch thick. Cut with biscuit cutter and place on an ungreased cookie sheet with sides touching. Bake at 450° for 10-15 minutes. Cool and drizzle with glaze.

Glaze:

¾ c. powdered sugar

2-3 tsp. milk

Mix sugar with enough milk to make a smooth glaze.

Al Crosby

CINNAMON PULL-A-PARTS

22 Rhodes frozen dinner rolls

1/4 c. vanilla or butterscotch

pudding mix, non instant

1 c. packed brown sugar

1-2 T. cinnamon

3/4 raisins

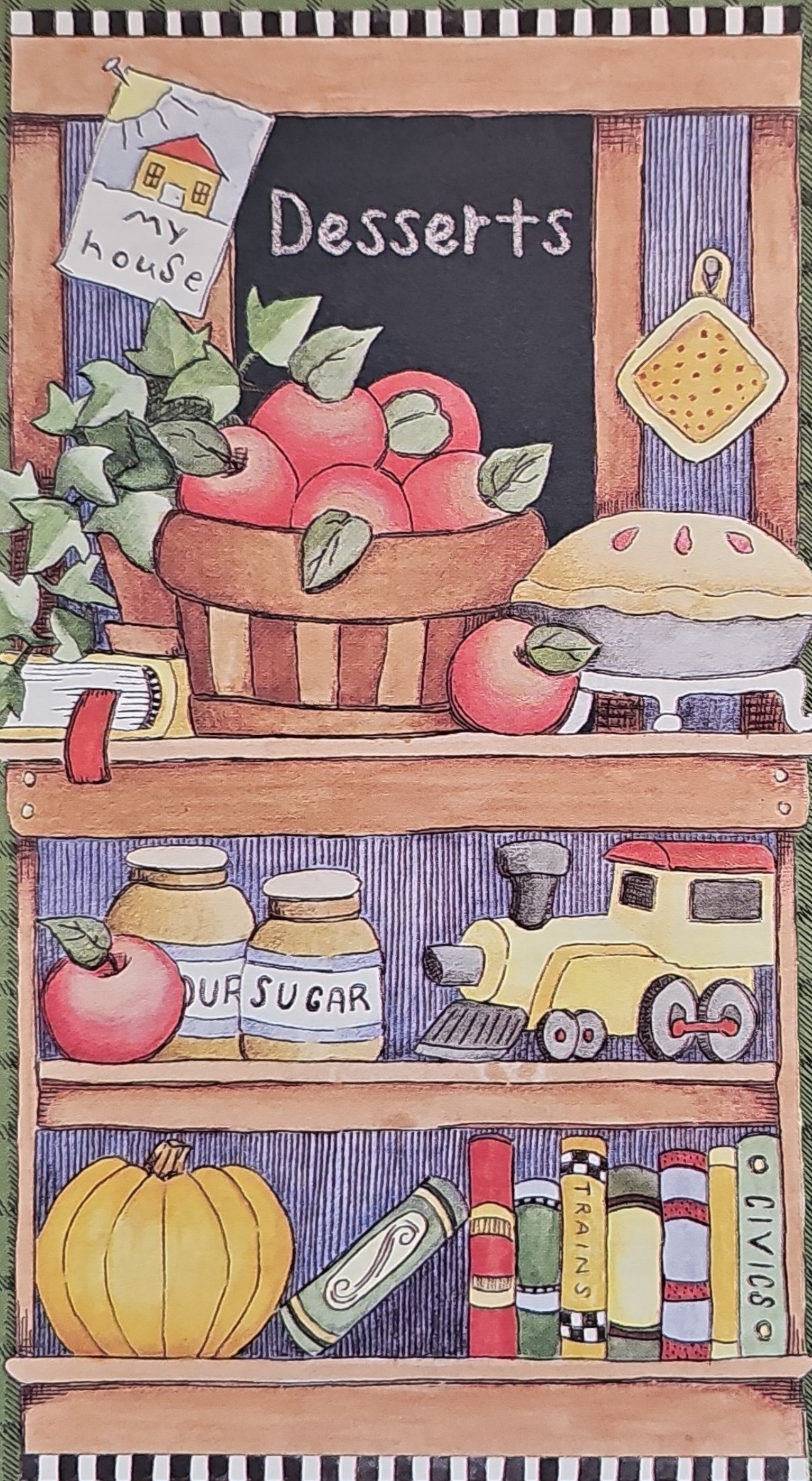
1 c. chopped pecans

1/2 c. butter

Grease bundt pan. Place roll in 3 layers in pan. Sprinkle with pudding, sugar, cinnamon, raisins and pecans. Melt butter and drizzle over ingredients in pan. Cover with damp towel and let rise in warm place overnight. Bake at 375° for 25 minutes.

Justin Rickey

Recipe Favorites



Helpful Hints

- Egg whites need to be at room temperature for greater volume when whipped. Remember this when making meringue.
- When preparing several batches of pie dough, roll dough out between sheets of plastic wrap. Stack the discs in a pizza box, and keep the box in the freezer. Pull out the required crusts as needed.
- Place your pie plate on a cake stand when placing the pie dough in it and fluting the edges. The cake stand will make it easier to turn the pie plate, and you won't have to stoop over.
- Many kitchen utensils can be used to make decorative pie edges. For a scalloped edge, use a spoon. Crosshatched and herringbone patterns are achieved with a fork. For a sharply pointed effect, use a can opener to cut out points around the rim.
- Keep strawberries fresh for up to ten days by refrigerating them (unwashed) in an airtight container between layers of paper towels.
- When grating citrus peel, bits of peel are often stuck in the holes of the grater. Rather than waste the peel, you can easily brush it off by using a clean toothbrush.
- To core a pear, slice the pear in half lengthwise. Use a melon baller to cut out the central core, using a circular motion. Draw the melon baller to the top of the pear, removing the interior stem as you go.
- When cutting butter into flour for pastry dough, the process is easier if you cut the butter into small pieces before adding it to the flour.
- To keep the cake plate clean while frosting, slide 6-inch strips of waxed paper under each side of the cake. Once the cake is frosted and the frosting is set, pull the strips away leaving a clean plate.
- When decorating a cake with chocolate, you can make a quick decorating tube. Put chocolate in a heat-safe zipper-lock plastic bag. Immerse in simmering water until the chocolate is melted. Snip off the tip of one corner, and squeeze the chocolate out of the bag.
- Professionally decorated cakes have a silky, molten look. To get that appearance, frost your cake as usual, then use a hair dryer to blow-dry the surface until the frosting slightly melts.
- To ensure that you have equal amounts of batter in each pan when making a layered cake, use a kitchen scale to measure the weight.

Desserts

APFELKUCHEN

Crust:

4 T. butter
1 T. sugar

1 T. vinegar
1 c. flour

Filling:

5-6 tart cooking apples
 $\frac{3}{4}$ c. sugar

1 T. butter
 $\frac{1}{4}$ tsp. cinnamon

Mix crust ingredients, cutting butter and vinegar into flour and sugar with a pastry blender. Press mixture into a pie pan as for pie crust. **Filling:** Mix filling ingredients, put in crust and dot with butter. Bake 15 minutes at 400°, 35 minutes at 350°.

R. Boswell

APPLE KUCHEN

1 cube margarine
1 yellow cake mix
2 c. apples
3 T. sugar
 $\frac{1}{2}$ pt. sour cream

1 egg
3 tsp. cinnamon
May use spice cake mix with
peaches, can use frozen apples

Beat with blender until crumbly. Press into bottom of 9 x 13-inch pan. Bake at 375° for 10 minutes. Slice and pare apples, lay on top of bottom. Combine sugar and cinnamon and sprinkle over apples. Beat sour cream and egg together; pour over sugar and cinnamon. Bake 10-15 minutes at 375°.

Kristy Rickey

BETTER THAN VACATION CAKE

1 German chocolate cake mix
1 can Eagle Brand milk
1 (16 or 21-oz.) can caramel
topping

1 lg. Cool Whip
7 Heath bars

Prepare cake as on package. Cool completely. Using handle on wooden spoon to make holes about 1 inch apart on top. Drizzle milk over top followed by drizzling caramel over top. Spread Cool Whip over caramel; crush Heath bars and spread over Cool Whip.

Pauline Rickey

BROKEN GLASS TORTE

Mixture number 1:

1 pkg. each of three different
flavors Jello

1½ c. hot water for each pkg.

Mixture number 2:

2 env. unflavored gelatin
¼ c. cold water

1 c. hot pineapple juice

Mixture number 3:

2 c. whipping cream
½ c. sugar

1 tsp. vanilla

Crust mixture:

2 doz. graham crackers
½ c. softened butter

½ c. granulated sugar

Mix each Jello flavor in its separate bowl with hot water and pour into 8 x 8-inch square pans. When set cut into ½ inch squares. Dissolve unflavored gelatin in ¼ cup cold water. Add hot pineapple juice. Let this cool until just starting to set.

Karen Anderson

BANANA SPLIT CAKE

1 yellow cake mix
2 (3.3-oz.) pkgs. vanilla pudding
2 (8 oz.) cream cheese
1 lg. can crushed pineapple,
drained

3 bananas, sliced
2 lg. Cool Whip
Nuts and cherries
4 c. milk

Mix cake according to box. Pour into (2) 9 x 13-inch pans. Bake 20 minutes at 350°. Cool. Mix pudding with milk and mix in cream cheese. Spread on cooled cake. Spread drained pineapple on top of cream cheese mixture. Arrange banana slices on top. Cover with Cool Whip. Sprinkle with chopped nuts and cherries.

Donna Hopkins

BANANA CAKE

½ c. shortening
1½ c. sugar
2 eggs
2 c. flour
¼ tsp. baking powder

½ tsp. salt
¾ tsp. baking soda
1 c. mashed bananas
¼ c. buttermilk
1 tsp. vanilla

Cream shortening and sugar. Add eggs; beat until fluffy. Stir together the dry ingredients. Add to other ingredients and mix for 2 minutes. Add the remaining ingredients and beat until well blended. Bake at 350° in greased 9 x 13-inch pan for 30-35 minutes or 20 minutes for cupcakes. Use paper liners.

Ruth Sammons

BLUEBERRY TEA CAKE

1/3 c. shortening
1 c. sugar
2 eggs
2/3 c. milk

1 3/4 c. flour
3 tsp. baking powder
1 1/2 c. blueberries

Cream shortening, add sugar and beaten eggs and milk. Add flour and baking powder, add blueberries. Bake at 375° about 25 minutes. Makes 1 sheet cake 12 x 8 x 1 inch.

M. Gray

CHOCOLATE CAKE

2 c. sugar
3/4 c. baking cocoa
1 1/2 tsp. baking powder
2 eggs
1/2 c. oil
1 c. boiling water

1 3/4 c. flour
1 1/2 tsp. baking soda
1 tsp. salt
1 c. milk
2 tsp. vanilla

Mix all ingredients together. This mix will be runny. Pour into a greased and floured pan and bake at 350° for 35-40 minutes.

Vicki Kaasa

CHOCOLATE DECADENCE

6 eggs
1 T. sugar
24 oz. chocolate chips

2 cubes butter
1 T. flour

Beat eggs and sugar until tripled. Melt chocolate chips and butter, fold into egg mixture. Blend in 1 tablespoon flour. Pour in greased spring form pan. Bake at 350° for 40-45 minutes. Done when shiny and tester comes out clean.

Ariel Rickey

COCONUT ALMOND LOG

1 (8 oz.) cream cheese
3 c. powdered sugar
1/2 tsp. vanilla

2 c. quick oats, uncooked
1/2 c. flaked or shredded coconut
1/2 c. sliced or chopped almonds

Beat cream cheese until creamy. Gradually add sugar, beating until well blended. Beat in vanilla. Stir in oats, coconut and almonds. Shape dough in 2-inch logs or balls. Roll each in 1 cup toasted or plain coconut. Chill until firm. Store in airtight container in refrigerator.

Ariel Rickey

CREAMY APRICOT PIE

1 (14-oz.) can apricot halves
1 egg yolk
1 (12-oz.) can evaporated milk
1 (3-oz.) pkg. cook and serve
vanilla pudding

1 (9-inch) pastry shell, baked
1 c. (5 $\frac{1}{4}$ oz.) apricot nectar
 $\frac{1}{4}$ c. sliced almonds, toasted

Drain apricots, reserving $\frac{1}{2}$ cup juice; set apricots aside. In a saucepan, combine egg yolk, milk and reserved apricot juice. Stir in the pudding mix until smooth. Bring to a boil over medium heat; cook and stir until thickened. Chop $\frac{1}{2}$ cup apricots, add to pudding. Pour into shell. Refrigerate. For glaze, combine cornstarch and apricot nectar in a saucepan until smooth. Bring to a boil over medium heat, cook and stir for 2 minutes or until thickened. Cut the remaining apricots into thirds. Arrange over pudding layer. Spoon glaze over top. Sprinkle with almonds. Chill until serving. Yields 6-8 servings.

Ariel Rickey

CHOCOLATE DESSERT

1 c. flour
1 c. pecans, chopped
1 stick butter or margarine, melted
1 c. powder
1 (8-oz.) pkg. cream cheese

1 c. Cool Whip
3 c. milk
1 pkg. vanilla instant pudding
1 pkg. chocolate instant pudding

Blend and press the flour, pecans and butter into an 8 x 10-inch baking dish. Bake at 350° for 20 minutes. Cool completely. Combine powder, cream cheese and Cool Whip. Spread over cooled crust. Combine milk, vanilla instant pudding and chocolate instant pudding and beat until thick. Spread over cheese layer. Top with rest of Cool Whip and sprinkle with chopped nuts or chocolate chips. Refrigerate for 3 hours. Serves 12-15.

Jenna Radach

COFFEE CINNAMON COFFEE CAKE

$\frac{1}{2}$ c. unsalted butter, softened
1 c. sugar
2 eggs
1 T. strong coffee
 $\frac{1}{2}$ tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
Pinch salt

1 $\frac{1}{4}$ c. sour cream
 $\frac{1}{4}$ c. currants
 $\frac{1}{2}$ c. packed dark brown sugar
 $\frac{1}{3}$ c. finely chopped pecans or
walnuts
2 tsp. cinnamon
2 tsp. instant coffee powder, not
granules

Cream the butter and sugar in large mixer bowl. Beat in the eggs one at a time. Beating well add 1 tablespoon strong coffee and vanilla. Blend together the flour, baking powder, baking soda and salt. Add the flour mixture to the butter mixture alternating with the sour cream. Set aside. Soak currants in hot water to cover 10 minutes. Drain and combine with brown sugar, nuts, cinnamon and powdered instant coffee in a small bowl. Butter a 12 cup bundt pan or 10-inch tube pan. Spread $\frac{1}{4}$ of the reserved batter into bottom. Sprinkle with a $\frac{1}{3}$ of currant mix.

(continued)

Repeat twice, ending with batter on top. Bake at 375° for 55 minutes until toothpick inserted in center comes out clean. Cool in pan on wire rack. Glaze when cool.

Glaze:

1 c. powdered sugar
2 T. strong coffee

½ tsp. milk
½ tsp. vanilla

Combine all ingredients.

Karen Anderson

CHOCOLATE WALNUT STREUDEL

1 sheet (½ pkg.) Pepperidge Farm
frozen puff pastry sheets
1 egg
1 T. water
4 squares Baker's semi-sweet
chocolate

2 T. milk
1 T. margarine
1 c. chopped walnuts
Powdered sugar

Thaw pastry sheet at room temperature for 30 minutes. Preheat oven to 375°. Mix egg and water and set aside. In microwave safe bowl, microwave chocolate, milk and margarine on high for 1½ minutes or until chocolate melts, stirring once. Unfold pastry on lightly floured surface. Roll into a 16 x 12 inch rectangle. Spread chocolate mixture over pastry to within 1½ inch of the edge. Sprinkle with nuts. Roll, starting at short end. Place seam side down on baking sheet and tuck ends under. Brush with egg mixture. Bake 35 minutes or until golden. Cool on rack. Dust with powdered sugar.

Diana Matthews (Katie's sister)

CREAM FILLED STRAWBERRIES

18 jumbo strawberries
1 c. whipping cream
1 pkg. vanilla instant pudding

1 c. milk
1 tsp. almond extract

In a large bowl prepare pudding using only 1 cup milk. Fold whip cream into pudding, add 1 teaspoon almond extract. Cut strawberry tip into a deep X. Spread apart and pipe cream mix into strawberry. Chill about 15 minutes. Enjoy.

Amanda & Danielle Reddekopp

CREAMY LEMON CHEESE CAKE

1 pkg. Duncan Hines pudding
recipe lemon cake mix
2 (8-oz.) pkgs. cream cheese,
softened

1 c. sour cream
½ c. sugar
⅓ c. oil
3 eggs

Measure 1 cup dry cake mix, set aside. Combine remaining mix with 1 egg and oil. Press in bottom of a greased 9 x 13-inch pan. Bake at 350° for 10 minutes. Meanwhile, combine reserved mix, 2 eggs and remaining ingredients. Beat at low speed for 2 minutes. Spread over crust. Bake at 350° about 35 minutes longer. Cool.

Ashley Rickey

CHOCOLATE FROSTING

1/3 c. butter

2 c. powdered sugar

1 1/2 tsp. vanilla

2 T. milk

**2 squares unsweetened chocolate
or 6 T. cocoa and 2 T. butter**

Mix all ingredients together until smooth. Then frost cake.

Vicki Kaasa

DIRT CAKE

1 (20-oz.) pkg. Oreo cookies

1/4 c. butter

1 (8-oz.) pkg. cream cheese

1 c. confectioners sugar

3 1/2 c. milk

**2 (4 serving size) pkgs. instant
vanilla pudding**

1 (8-oz.) ctn. Cool Whip, thawed

Clean flowerpot

Plastic flower

Gummy worms

Clean gardening trowel

Crush cookies in a large plastic bag using a rolling pin. Set aside. Cream together butter, cream cheese and confectioners sugar. In another bowl cream together the milk, pudding and Cool Whip. Combine the two mixtures. Mix well. Line a clean flower pot with plastic wrap or aluminum foil. Fill pot with alternating layers of cookie crumbs and pudding mixture beginning and ending with cookie crumbs. Cover the top of the pot with foil or plastic wrap. Freeze. Before serving insert a flower in the middle. Place a few gummy worms on top for decoration. Use the trowel for the serving spoon.

Denise Brewer

DIRT CAKE

**1 (20 oz.) Oreos, crushed without
cream filling**

3/4 c. powdered sugar

1/2 stick margarine, softened

2 sm. pkgs. instant vanilla pudding

3 c. milk

12 oz. Cool Whip

Save cream filling from cookies

In small bowl, cream together margarine, cream cheese, powdered sugar and Oreo cream filling. In a large bowl, blend pudding and milk together. Fold in Cool Whip. Add creamed mixture and stir all together. Use an 8-inch flower pot, use a plastic lid on the bottom of pot. Layer cookie crumbs and pudding mixture, topping with cookie crumbs. Refrigerate overnight. Decorate by putting in a fresh flower or two (wrapped in foil or Saran Wrap). Serve with new garden tools. A couple of gummy worms would be fun.

Justin Rickey

EASY DUMP CAKE

1 (20 oz.) crushed pineapple

1 (16-oz.) can cherry pie filling

1 yellow cake mix

3/4 c. butter

Cool Whip

Dump pineapple with juice into buttered 9 x 13-inch pan and spread evenly. Dump pie filling even over pineapple. Sprinkle cake mix evenly over fruit. Slice butter

(continued)

very thin and distribute evenly over cake mix. Bake at 350° for 45 minutes. Serve warm or cold with Cool Whip.

Ariel Rickey

FUDGE PUDDING CAKE

1 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/2 c. sugar
3/4 c. chopped
1/2 c. milk
1 tsp. vanilla

2 T. melted shortening
1 oz. unsweetened chocolate,
melted
1/4 c. cocoa powder
3/4 c. packed brown sugar
1 3/4 c. hot water

Sift together flour, baking powder, salt and sugar in bowl. Add nuts then stir in milk, vanilla, shortening and chocolate. Spread butter in greased 8-inch square pan. Mix cocoa with brown sugar, stir in hot water and pour over batter. Bake at 375° for 35-40 minutes. As pudding bakes, cake layer forms on top and rich sauce on bottom. Serve with whip cream or ice cream.

Ashley Rickey

FROZEN MOCHA CHEESECAKE

1 1/4 c. chocolate wafer cookie
crumbs, about 25 cookies
1/4 c. sugar
1/4 c. margarine, melted
1 (8 oz.) cream cheese, softened
1 (14-oz.) can Eagle Brand
sweetened condensed milk

2/3 c. chocolate syrup
2 T. instant coffee
1 tsp. hot water
1 c. (1/2 pt.) whipping cream,
whipped

In small bowl, combine crumbs, sugar and margarine. In buttered 9-inch spring form pan or 9 x 13-inch pan. Press crumbs firmly on bottom of pan, also sides. Chill. In large bowl beat cheese until fluffy; add Eagle Brand and syrup. In small bowl, dissolve coffee in water, add to Eagle Brand mixture. Mix well. Fold in whipped cream. Pour into prepared pan. Cover. Freeze 6 hours or until firm. Garnish with additional cookie crumb.

Kaitlyn Rickey

FRUIT JEWELS

2 (3-oz.) pkgs. gelatin dessert Jello
1 1/3 c. water
2/3-1 c. fruit, strawberries,
blueberries, grapes (seedless) or
canned mandarin oranges (cut in
half)

Empty 1 package of Jello into bowl. Pour 2/3 cup water into microwave bowl, cook on high for 1-2 minutes or until boiling. Place 1-3 pieces of fruit in each of 12 cups of a mini muffin pan. Pour boiling water into Jello, stir until dissolved. Pour Jello

(continued)

over fruit pieces (fruit will float to top). Repeat steps 1-4 with 2nd package of Jello, rest of water to fill remaining cups of pan. Refrigerate 2 hours.

Cassidy Kalapus

FRESH APPLE CAKE

3 c. pared and finely chopped tart apples

1/2 c. walnuts or pecans, chopped

1 tsp. grated lemon peel

2 c. sugar

1 1/2 c. salad oil

2 eggs

3 c. flour

1 1/2 tsp. baking soda

1/2 tsp. salt

Frosting:

1 (8 oz.) cream cheese, softened

1 T. butter, softened

1 tsp. vanilla

1 lb. confectioner's sugar

In a small bowl, combine the apples, 1/2 cup chopped nuts and the lemon peel. In a large mixer bowl, combine the sugar, oil and eggs; beat well with wooden spoon. Add the flour, baking soda and salt; mixing until smooth. Add apple mixture, stir well. Pour into 3 (9-inch) round cake pans. Bake at 350° for 30-40 minutes. Cool 10 minutes, remove from pans and cool thoroughly on wire racks. Frost.

Frosting: In medium bowl with portable mixer on medium speed, beat the cheese, butter and vanilla until light and creamy. Add confectioner's sugar and beat until of spreading consistency. Makes 2 1/2 cups frosting.

Karen Anderson

FOUR LAYER

1 c. flour

1/2 c. chopped nuts

1 stick butter or margarine

1 (8 oz.) cream cheese

1 c. powdered sugar

1 c. Cool Whip

1 (3 oz.) instant Jello pudding

Mix flour, nuts and butter. Press on bottom of 7 x 11-inch bake pan. Bake at 350° for 20 minutes. Beat together cream cheese, powdered sugar and Cool Whip. Spread over cooled first layer. Make pudding as directed on box. Spread over 2nd layer. Spread remaining Cool Whip over the 3rd layer and garnish as desired.

Carol Miller

GERMAN SWEET CHOCOLATE CREAM CHEESE BROWNIES

1 pkg. Baker sweet chocolate

1/4 c. margarine

3/4 c. sugar

2 eggs

1 tsp. vanilla

1/2 c. flour

1/2 c. chopped nuts

Cream Cheese Topping:

4 oz. cream cheese, softened

1/4 c. sugar

1 egg

1 T. flour

(continued)

Microwave chocolate and margarine on high 2 minutes. Stir until completely melted. Stir sugar into melted chocolate. Stir in eggs and vanilla until completely mixed. Mix in flour until well blended. Stir in nuts. Spread in greased 8-inch square pan. **Cream Cheese Topping:** In same bowl, mix cream cheese, sugar, egg and flour until smooth. Spoon over brownie mixture, swirl with knife to marbleize. Bake at 350° for 35 minutes or until wooden pick inserted in center comes out almost clean. Cool in pan, cut into squares. Makes 16 brownies.

Devin Miller

HAZELNUT TORTE

4 eggs
 $\frac{3}{4}$ c. granulated sugar
 2 T. flour

2½ tsp. baking powder
 1 c. hazelnuts

Finish:

1 c. whip cream

Slivered almonds

Mocha Cream:

1 c. whipped cream, put aside
 2 T. soft butter
 1 c. powder sugar

2 T. hot coffee
 1 tsp. cocoa powder

Mixed to fully whipped cream

In a blender mix nuts, eggs and sugar. Add the flour and baking powder. Pour into 2 greased 8-inch cake pans. Bake 20 minutes at 350°. Cool and spread with mocha cream on first layer. Cover with second layer and frost with the whipped cream and garnish with almonds. Flavors actually improve sitting a day in the refrigerator.

Trent Johnson 1st grade Mrs. McKenzie

HEAVEN SCENT

1 c. flour
 $\frac{1}{2}$ c. chopped pecans
 $\frac{1}{2}$ c. oleo, softened
 8 oz. cream cheese, softened
 1 c. powdered sugar
 1 c. Cool Whip

2 (3.4-oz.) boxes coconut pudding,
 regular not instant
 2½ c. milk
 $\frac{1}{2}$ c. chopped pecans
 1 c. Cool Whip

Preheat oven to 350°. For crust mix flour, $\frac{1}{2}$ cup pecans and oleo and press into a 9 x 13-inch pan. Bake for 15 minutes. Cool. Mix cream cheese, sugar and 1 cup Cool Whip. Spoon onto crust. Cook pudding and milk to boiling, cool and place atop cheese mixture. Blend $\frac{1}{2}$ cup pecans and 1 cup Cool Whip. Spread on top of pudding mixture. Chill.

Debbie Birchfield

HEAVENLY PUMPKIN PIE

- | | |
|-----------------------------------|--------------------------|
| 1 c. steamed fresh pumpkin | 1/8 tsp. cloves |
| 1/2 c. brown sugar | 1/8 tsp. nutmeg |
| 1/2 c. granulated sugar | 1/8 tsp. ginger |
| 1/2 tsp. cinnamon | 2 eggs, separated |
| 1/2 tsp. salt | 3/4 c. milk |
| 1/8 tsp. allspice | |

In a mixing bowl combine pumpkin, sugars, cinnamon, salt, allspice, cloves, nutmeg and ginger. Add 2 egg yolks and milk. Fold in 2 egg whites, beaten stiff. Pour into prepared pie crust. Bake at 400° for 30 minutes; reduce heat to 350° and bake for another 20-30 minutes. The filling will puff up while baking and crack. It will sink while cooling.

Debbie Meyer

ITALIAN CREAM CHEESE CAKE

- | | |
|-------------------------------|-----------------------------|
| 1 stick margarine | 1 tsp. vanilla |
| 1/2 c. Crisco | 1 c. walnuts |
| 2 c. sugar | 1 c. coconut |
| 5 egg yolks, beaten | 5 egg whites, beaten |
| 1 tsp. soda | Cream cheese |
| 2 c. all-purpose flour | Powdered sugar |
| 1 c. buttermilk | |

Cream together margarine, Crisco and sugar. Add egg yolks and stir until well blended. Sift together soda and flour and add to above ingredients. Add buttermilk and vanilla and mix well. Stir in walnuts and coconut. Fold in egg whites. Bake in 3 (9-inch) cake pans at 350° for 30 minutes. (Very easy to fall.) Frost with whipped cream cheese and powdered sugar.

Pamela Sykes

JELLO PRETZEL DESSERT

- | | |
|------------------------------------|--|
| 2 c. crushed pretzels | 1 (12 oz.) Cool Whip |
| 1/4 c. sugar | 2 c. water |
| 3/4 c. butter | 1 lg. strawberry Jello |
| 1 (8-oz.) pkg. cream cheese | 2 (10-oz.) pkgs. frozen sliced strawberries |
| 1 c. sugar | |

Mix together pretzels, 1/4 cup sugar and butter. Press into 9 x 13-inch pan. Bake at 400° for 8-10 minutes. Cool thoroughly. Blend together cream cheese, 1 cup sugar and Cool Whip. Spread over pretzel crust. Thaw strawberries. Boil water, add Jello and strawberries. Let set in refrigerator 10-15 minutes. Pour over cream cheese layer. Let set in refrigerator over night.

Linda Huggins

KICK THE CAN ICE CREAM

1/4 c. whipping cream
1/8 tsp. vanilla
1/2 T. maple syrup
Pinch of salt

Crushed ice
Rock salt
1 lg. coffee can
1 sm. coffee can

Mix whipping cream, vanilla, maple syrup and pinch of salt in small coffee can. Replace the lid and put into large coffee can. Pack with crushed ice and a lot of rock salt. Secure the lid (duct tape works well). Have the kids kick it around the back yard, stir every 5 minutes for 30 minutes. Enjoy!

The Blessum Family

KATH, DI AND GIRLS COBBLER

4 c. fruit
1 (3 oz.) lemon Jello
1 c. sugar

1 yellow cake mix
1 1/2 c. cold water
1 c. melted butter

Layer in order in a 9 x 13-inch pan. Bake 40 minutes at 350°. Cool in refrigerator for 1 hour to set. We make after a day of picking blackberries. Delicious!

Kathy Kemp

LEMON PUDDING CHEESE PIE

1 (8 oz.) cream cheese, softened
2 c. cold milk
1 tsp. grated lemon rind
1 (4 serve) Jello lemon instant pudding

1 baked 9-inch graham cracker crumb crust
Cooled raspberry glaze

Beat cream cheese until very soft. Gradually add 1/2 cup milk and blend until smooth. Add remaining milk, lemon rind and pie filling. Beat as directed on package. Pour immediately into crust. Chill 30 minutes. Top with glaze and chill until firm.

Kristy Rickey

LEMON LUSH

1 c. margarine, softened
1 1/4 c. flour
1/2 c. nuts
1 lg. pkg. cream cheese

1 c. powdered sugar
1 c. Cool Whip
2 pkgs. lemon instant pudding
3 c. milk

Mix and press margarine, flour and nuts into a 9 x 13-inch pan. Bake at 325° for 15 minutes. Mix cream cheese, powdered sugar and Cool Whip and spread over crust when cooled. Mix pudding and milk and spread over all. Spread Cool Whip on top. Add nuts and chill.

Pat Starr

LEMON CHEESE BARS

1 yellow pudding cake mix
1 (8 oz.) cream cheese, softened
1/3 c. sugar

1 tsp. lemon juice
2 eggs
1/3 c. oil

Mix dry cake mix, egg and oil until crumbly. Reserve 1 cup. Pat remaining mixture lightly in an ungreased 9 x 13-inch pan. Bake 15 minutes at 350°. Beat cheese, sugar, lemon juice and 1 egg until light and smooth. Spread over baked layer. Sprinkle with reserved crumb mixture. Bake 15 minutes longer. Cool. Cut into bars.

Kaitlyn Rickey

MILKY WAY CAKE

8 (1³/₄ oz.) Milk Way bars
3 stick butter
2 c. sugar
4 eggs, well beaten
2¹/₂ c. flour

1/4 c. baking soda
1¹/₄ c. buttermilk
1 tsp. vanilla
1 c. pecans, chopped

Melt Milky Ways with 1 stick butter. Remove from stove and let cool. Cream 2 sticks butter with the sugar. Add beaten eggs and cooled chocolate mixture. Sift flour and soda together. Alternately add flour and buttermilk to batter, blending well. Add vanilla and nuts. Pour into 3 greased and floured 9-inch cake pans. Bake at 350° for 30-45 minutes. Frost when cool.

Icing:

2¹/₂ c. sugar
1 c. evaporated milk
1/2 c. butter
1 c. marshmallow cream

1 (6-oz.) pkg. semi-sweet chocolate chips
1 c. pecans, chopped

Combine sugar and evaporated milk. Cook to soft ball stage. Remove from heat and add butter, marshmallow cream and chocolate chips, stirring until all has melted. Add nuts.

Kari Martin

MICROWAVE APPLE CRISP

1 c. graham cracker crumbs
1/2 c. all-purpose flour
1/2 c. packed brown sugar
1 tsp. ground cinnamon
1/2 tsp. ground nutmeg

1/2 c. butter, melted
8 med. tart apples, peeled and sliced
Whipped topping or ice cream, opt.

Combine crumbs, flour, brown sugar, cinnamon, nutmeg and butter in bowl. Mix well. Place apples in greased microwave safe 2¹/₂ quart baking dish. Top with crumb mixture. Microwave on high for 12 minutes or until apples are tender. Serve warm with preferred topping.

Brenden Scott

MOCK BLACK FOREST CAKE

- | | |
|-------------------------------------|------------------------|
| 1 (2-layer) pkg. chocolate cake mix | 1 tsp. vanilla extract |
| 1 (21-oz.) can cherry pie filling | Whipped cream |
| 2 eggs | |

Combine cake mix, pie filling, eggs and vanilla in a bowl. Mix well. Pour into greased and floured 9 x 13-inch pan. Bake at 350° for 35 minutes or until cake is done. Let cool then frost generously with the whipped cream.

Fernando Wilkins

OVEN DUTCH BABIES

- | | |
|---------------|----------------------|
| 1/4 c. butter | 1 tsp. vanilla |
| 3 eggs | Powdered sugar, opt. |
| 3/4 c. milk | Nutmeg, opt. |
| 3/4 c. flour | |

Put butter in a 2-3 quart ovenproof dish (make sure it is a shallow rimmed pan about 3 inches). Place in a 425° oven. While butter is melting quickly make the batter. Put eggs in the blender and blend at high speed for 1 minute. While motor is running, gradually pour in milk then slowly add the flour. Continue blending for about 30 seconds. Add the vanilla. Remove container from oven and pour butter into the hot melted butter. Return to oven and bake until puffed, about 20 minutes or until light golden brown. Dust with powdered sugar and freshly ground nutmeg if you wish. Slice in serving pieces. Serve with fruit syrup or canned pie filling. Serves 4.

Karen Anderson

OREO COOKIE DELIGHT

- | | |
|--|--------------------------------------|
| 1 (20-oz.) pkg. Oreo cookies,
crushed | 2 pkgs. vanilla instant pudding, sm. |
| 1 cube margarine | 8 oz. Cool Whip |
| 1 c. sugar | 3 c. cold milk |
| 1 (8-oz.) pkg. cream cheese,
softened | |

Cream butter and sugar. Add cream cheese. In a bowl, prepare pudding with 3 cups cold milk. Add creamed mixture. Then add 8 ounces Cool Whip. In a 9 x 13-inch pan sprinkle 1/2 cookie crumbs. Pour pudding mixture over the crumbs. Sprinkle remainder of crumbs over top. Put in refrigerator for 4 hours or overnight or freeze.

Tracey Nolte

PINEAPPLE CAKE

2 c. flour	2 c. sugar
2 tsp. soda	1 c. chopped nuts
1 c. coconut	2 eggs
1 (20-oz.) can undrained crushed pineapple	

Frosting:

1 (8 oz.) cream cheese	1/2 c. butter
1 1/2 c. powdered sugar	1 c. chopped nuts
1 tsp. vanilla	

Mix together flour, soda, coconut, pineapple, sugar, nuts and eggs. Put in an ungreased 9 x 13-inch pan. Bake at 350° for 30-35 minutes. Frost and refrigerate immediately.

Anne Briebl
Lucas Briebl

PUMPKIN GINGERSNAP PIE

1 1/2 c. cold milk	1 c. chopped gingersnaps
1 pkg. vanilla pudding (4 serving size)	1/2 c. canned pumpkin
3 1/2 c. (8 oz.) whipped topping	1 1/2 T. pumpkin pie spice
1 c. chopped pecans	1 (6 oz.) prepared graham cracker crumb crust

Pour milk into large bowl. Add pie filling mix. Beat with wire whisk 1 minute until well blended. Let stand 5 minutes or until thickened. Stir in whipped topping, pecans, pumpkin and pumpkin pie spice, gingersnaps. Spoon mixture into crust. Freeze 6 hours or overnight. Let stand about 20-30 minutes to soften before serving. Garnish with whipped cream. Makes 8 servings.

The Reese Family

PIE CRUST

5 c. flour	1 slightly beaten egg
1 tsp. salt	1 T. vinegar
2 1/2 c. shortening	Enough water to make 1 c. liquid

Cut shortening into flour and salt until mixture resembles cornmeal. Separately combine the 3 liquid ingredients. Add the liquid mixture to the dry mixture and knead with your fingers. Will seem too liquid at first. Mix with fingers until smooth ball forms. The result is a pliable easy to work with crust. Makes 5-6 crusts.

Joanne Menefee

PRETZEL SALAD DESSERT

2 c. broken pretzels

3 T. sugar

$\frac{3}{4}$ c. oleo

1 (8 oz.) cream cheese, softened

$\frac{1}{2}$ c. powdered sugar

2 c. Cool Whip

2 c. sm. marshmallows

Strawberry Jello

$2\frac{1}{2}$ c. boiling water

1 (10 oz.) frozen strawberries

Mix and spread in a 9 x 12-inch pan. Bake 15 minutes at 350°. Cool. Mix cream cheese, powdered sugar, Cool Whip and small marshmallows. Spread over cooled pretzel layer. Dissolve Jello in boiling water, add frozen berries and spoon over cream cheese layer. Refrigerate until Jello is set.

Ryann Rickey

RHUBARB CRISP

4 c. rhubarb, cut into 1-inch pieces

2 eggs

2 T. flour

$1\frac{1}{2}$ c. granulated sugar

6 T. butter

$\frac{1}{2}$ c. brown sugar

1 c. flour

1 tsp. baking powder

Pinch salt

Place cut up rhubarb in a buttered 9 x 13-inch pan. Combine eggs, 2 tablespoons flour and granulated sugar; pour over the rhubarb. Combine the butter, brown sugar, 1 cup flour, baking powder and salt until crumbly. Sprinkle over the rhubarb mixture. Bake at 375° for 45 minutes. This is especially good if it is eaten warm with whipped cream or vanilla ice cream.

Kelley Boynton

RHUBARB CAKE

2 c. diced rhubarb

$\frac{1}{2}$ c. granulated sugar

$\frac{1}{2}$ c. shortening

$1\frac{1}{2}$ c. granulated sugar

1 egg

2 c. sifted flour

1 c. sour milk or buttermilk

1 tsp. cinnamon

1 tsp. vanilla

1 tsp. soda

Mix diced rhubarb and $\frac{1}{2}$ cup sugar and let stand until the batter mixed. Cream shortening, sugar and egg then add dry ingredients alternately with milk. Add vanilla, when cake is mixed with rhubarb to the mixture and bake 1 hour at 350°. Top with Chocolate Philly Frosting.

Chocolate Philly Frosting:

1 (3 oz.) cream cheese

1 T. milk

$2\frac{1}{2}$ c. powdered sugar

**1 (1 oz.) square unsweetened
chocolate, melted**

1 tsp. vanilla

Dash of salt

Melt the chocolate, add cream cheese, milk, vanilla and salt. Gradually add sugar.

Carol Miller

SNICKERDOODLES

1 c. sugar	1 tsp. baking soda
1 c. butter	1/4 tsp. salt
2 eggs	1 c. sugar
1 tsp. vanilla	2 tsp. cinnamon
3 c. flour	1 tsp. nutmeg
2 tsp. cream of tartar	

Heat oven to 400°. Mix sugar, butter, eggs and vanilla until creamy. Sift flour, cream of tartar, baking soda and salt together. Add dry ingredients to the batter. Mix completely together. In a small bowl, mix the cup of sugar and the cinnamon and nutmeg to coat the snickerdoodle balls. Roll dough into 1 inch balls and roll in the coating mix. Cook for 9½ minutes.

Britney Lavoie

SCREAM FOR ICE CREAM

6 eggs	2¼ c. sugar
6 c. milk	4 c. cream
4½ tsp. vanilla	½ tsp. salt
1-2 (32-oz.) cans rock salt, 2 lb. bag with lids	1-2 (42-oz.) cans with lids

Mix the eggs with the 6 cups of milk, put into the small can. Add the 4½ teaspoons vanilla with the 2¼ cups sugar. Place in the smaller cans. Add 4 cups of cream, ½ teaspoon salt and place in small can. Mix all ingredients together. Place the smaller cans in the large ones. Put rock salt around the small cans. Then roll back and forth. When done you will have ice cream.

Leah Sanders Room P-3

SWEDISH JAM SHORTBREAD

Shortbread:

1 pkg. butter recipe cake mix	1 egg
½ c. finely chopped nuts	10-oz. jar raspberry preserves or jam
¼ c. butter or margarine, softened	

Glaze:

½ c. powdered sugar	½ tsp. almond extract
2½ tsp. water	

Preheat oven to 350°. Spray a 9 x 13-inch pan with Pam. Combine cake mix, nuts, butter and egg at low speed until crumbly. Press in pan. Spread with jam. Bake 20-25 minutes until edges are light brown. Remove from oven. Combine glaze ingredients until smooth adding water if necessary. Drizzle over warm shortbread. Cool. Cut into bars. Makes 36 bars.

Sylvia Leavitt

SWEET COCONUT CAKE

1 (18-oz.) pkg. white cake mix
1 sm. can sweetened condensed milk
1 can Coco Lopez coconut milk

1 (8-oz.) tub of Cool Whip, thawed
1 c. coconut flakes
1 c. chopped walnuts, opt.

In a 9 x 12-inch cake pan bake cake according to directions on box. While cake is baking, combine sweetened condensed milk and coconut milk, mix thoroughly. When cake is done remove from oven and let cool in pan for about 10 minutes. With back end of wooden spoon, poke holes in cake. Pour combined milk over cake. Cool cake in refrigerator for about 30 minutes. Frost with Cool Whip. Sprinkle coconut flakes over Cool Whip. Add chopped nuts if desired.

Eda Starostanko

TIA MARIA BROWNIES

1 c. pecans, coarsely chopped
 $\frac{1}{3}$ c. Tia Maria, plus 2 T.
4 eggs
2 c. sugar
2 sticks butter, melted
1 tsp. instant coffee dissolved in 1 T. hot water

$2\frac{1}{4}$ c. flour
 $\frac{1}{4}$ tsp. salt
4 squares unsweetened chocolate, melted and cooled

Icing:

4 T. butter, softened
 $2\frac{1}{2}$ T. Tia Maria
1 tsp. vanilla extract
1 tsp. instant coffee dissolved in 1 T. hot water

2 c. confectioner's sugar, sifted
Milk if needed

Toss pecans with 2 tablespoons Tia Maria; set aside. Preheat oven to 350°. Grease and flour a 9 x 13-inch pan. In a large bowl, beat eggs. Add sugar and beat well until mixture is light and fluffy. Stir in melted butter, $\frac{1}{3}$ cup Tia Maria, coffee and nuts. Mix well. Stir in flour and salt. Add melted chocolate, mix well. Pour into pan and bake at 350° for 25 minutes until done. Cool before frosting. Makes 30 squares.

Icing: Combine butter, Tia Maria, vanilla, coffee and sugar. Stir. If icing is too thick add a little milk a little at a time. Spread over cooled brownies.

Karen Anderson

YUMMY YUMMY APPLE SAUCE

7 lg. apples
1 c. white sugar

1 tsp. cinnamon
 $1\frac{1}{2}$ -2 c. water

Cut apples into 1-inch pieces. Place into medium size cooking pot. Add sugar, teaspoon cinnamon and water. Cover pot and bring to a boil. Reduce to simmer. Simmer until apple pieces are soft and tender. Mash apple pieces with a fork and add a pinch or two of cinnamon or sugar for taste.

Alexandra C. Salgado

YELLOW CAKE DESSERT BARS

- | | |
|----------------------------|---------------------|
| 1 box yellow cake mix | 2 tsp. vanilla |
| 1 cube margarine, melted | 2 eggs |
| 1 box powdered sugar | 1 c. nuts, any type |
| 1 (8-oz.) box cream cheese | |

Mix first 2 ingredients. Pat into 9 x 13-inch pan. Mix sugar, cheese, eggs and vanilla until smooth. Spread on top of crust. Sprinkle nuts on top. Bake at 350° for 30-35 minutes.

Patty Bartels

YUMMY COFFEE CAKE

- | | |
|-----------------|--------------------------|
| 1/2 c. butter | 1 tsp. baking powder |
| 1 c. sugar | 1 tsp. vanilla |
| 2 eggs | 1/2 c. brown sugar |
| 1 c. sour cream | 1/4 c. sugar |
| 2 c. flour | 1 tsp. cinnamon |
| 1 tsp. salt | 1 c. finely chopped nuts |
| 1 tsp. soda | |

Cream butter and sugar, add eggs one at a time, beating well after each egg. Sift dry ingredients and mix in alternately with sour cream. Add vanilla. Pour 1/2 of batter into a 9 x 9-inch pan. Cover with 3/4 of filling, cover with remaining batter. Sprinkle rest of filling on top. Bake at 350° for about 40 minutes.

Carol Miller

7-UP CAKE

- | | |
|-----------------------------|------------|
| 1 box lemon cake mix | 1 can 7-Up |
| 1 box lemon instant pudding | |

Topping:

- | | |
|-------------------|------------------------|
| 1 1/2 c. sugar | 1 c. crushed pineapple |
| 1 T. flour | 1 c. flaked coconut |
| 1 stick margarine | 1 c. chopped pecans |
| 2 eggs | |

Mix cake mix, pudding and 7-Up. Beat 3 minutes with electric mixer at medium. Pour into 3 greased and floured cake pans. **Topping:** Mix sugar, flour, margarine and eggs. Cook until thickened. Add fruit and nuts mixing well. Pour topping between layers and on top of warm cake.

Christoph Green

DISHPAN COOKIES

1 c. brown sugar
1 c. sugar
2 tsp. vanilla
1½ c. oil
4 eggs
4 c. flour
2 tsp. baking powder

1 tsp. salt
1 tsp. baking soda
3 tsp. cinnamon
4 c. corn flakes
1½ c. oatmeal
1 c. nuts, chopped
Coconuts, raisins, chocolate chips

In large bowl, cream first 5 ingredients. Add corn flakes, flour, salt, baking powder and soda. Mix well, fold in oats, raisins, coconut and/or chocolate chips. Drop on greased cookie sheet and bake about 15 minutes at 350°.

Tamara Perez

GINGERSNAPS

1 c. brown sugar
¾ c. shortening
1 egg
¼ c. molasses
2 c. flour
2 tsp. baking soda

1 tsp. ginger
1 tsp. cinnamon
1 tsp. cloves
¼ tsp. salt
Granulated sugar

Grease cookie sheet. Cream brown sugar, shortening and egg. Stir in molasses. Combine flour, soda, ginger, cinnamon, cloves and salt. Stir into creamed mixture. Chill dough 30 minutes. Preheat oven to 350°. Shape dough into 1-inch balls, roll in granulated sugar. Place 2 inches apart on cookie sheet. Bake 12-15 minutes. Cool on rack.

Tamara Perez

Recipe Favorites

1. In a large bowl, combine 1 cup of flour, 1/2 cup of sugar, 1/2 cup of butter, and 1/4 cup of salt. Mix well. Add 1 egg and mix until combined. Add 1 cup of milk and mix until smooth. Pour into a greased 9x13 inch pan. Bake at 350°F for 30 minutes. Let cool for 10 minutes before serving.

2. In a large bowl, combine 1 cup of flour, 1/2 cup of sugar, 1/2 cup of butter, and 1/4 cup of salt. Mix well. Add 1 egg and mix until combined. Add 1 cup of milk and mix until smooth. Pour into a greased 9x13 inch pan. Bake at 350°F for 30 minutes. Let cool for 10 minutes before serving.

3. In a large bowl, combine 1 cup of flour, 1/2 cup of sugar, 1/2 cup of butter, and 1/4 cup of salt. Mix well. Add 1 egg and mix until combined. Add 1 cup of milk and mix until smooth. Pour into a greased 9x13 inch pan. Bake at 350°F for 30 minutes. Let cool for 10 minutes before serving.

4. In a large bowl, combine 1 cup of flour, 1/2 cup of sugar, 1/2 cup of butter, and 1/4 cup of salt. Mix well. Add 1 egg and mix until combined. Add 1 cup of milk and mix until smooth. Pour into a greased 9x13 inch pan. Bake at 350°F for 30 minutes. Let cool for 10 minutes before serving.

5. In a large bowl, combine 1 cup of flour, 1/2 cup of sugar, 1/2 cup of butter, and 1/4 cup of salt. Mix well. Add 1 egg and mix until combined. Add 1 cup of milk and mix until smooth. Pour into a greased 9x13 inch pan. Bake at 350°F for 30 minutes. Let cool for 10 minutes before serving.

Cookies & Candy



Helpful Hints

- Push animal shaped cookie cutters lightly into icing on cakes or cupcakes. Fill depressed outlines with chocolate icing or decorating confections.
- Fill flat bottomed ice cream cones half full with cake batter and bake. Top with icing and decorating confections.
- To make cookie crumbs for your recipes, put cookies into a plastic bag and run a rolling pin back and forth until they are the right size.
- To decorate cookies with chocolate, place cookies on a rack over waxed paper. Dip the tines of a fork with chocolate, and wave the fork gently back and forth making wavy lines.
- A gadget that works well for decorating sugar cookies is an empty plastic thread spool. Simply press the spool into the dough, imprinting a pretty flower design.
- Some holiday cookies require an indent on top to fill with jam or chocolate. Use the rounded end of a honey dipper to make the indent.
- Tin coffee cans make excellent freezer containers for cookies.
- If you only have one cookie sheet on hand, line it with parchment paper. While one batch is baking, load a second sheet of parchment paper to have another batch ready to bake. Cleaning is also easier.
- When a recipe calls for packed brown sugar, fill the correct size measuring cup with the sugar, and then use the next smaller size cup to pack the brown sugar into its cup.
- Dipping strawberries in chocolate? Stick toothpicks into the stem end of the berry. Coat the berries with chocolate, shaking off any excess. Turn the berries upside down and stick the toothpick into a block of styrofoam until the chocolate is set. The finished berries will have chocolate with no flat spots. Another easy solution is to place dipped berries dipped-side up in the holes of an egg carton.
- Cut-up dried fruit sometimes sticks to the blade of your knife. To prevent this problem, coat the blade of your knife with a thin film of vegetable spray before cutting.
- Cutting dessert bars is easier if you score the bars as soon as the pan comes out of the oven. When the bars cool, cut along the scored lines.

Cookies & Candy

SNOWBALLS

1 c. butter
1 c. powdered sugar
½ tsp. salt
Extra powdered sugar

1 tsp. vanilla
2 c. flour
½ c. chopped nuts

Combine butter and powdered sugar. Beat until real fluffy. Add vanilla, flour and salt. Mix. Add nuts, roll into small balls. Bake for 20 minutes at 350°. Cool. Roll in extra powdered sugar.

Gennie Darby

ALMOND BARK CANDY

2 c. Rice Krispies cereal
1 c. sunflower seeds, shelled
1 c. walnuts, chopped
1 c. pecans, chopped

1 c. almonds, slivered
1 lb. almond bark coating or white chocolate

In a large bowl mix Rice Krispies and nuts. Using a double boiler, melt almond bark coating. Pour over cereal and nut mixture. Mix thoroughly until well coated. Form mixture into clumps about 2 inches wide. Place clumps on waxed paper to cool. Makes about 100 pieces.

Laura Riggs

CARAMEL LAYER SQUARES

14 oz. light caramels
⅔ c. evaporated milk
1 pkg. German chocolate cake mix

1 pkg. chocolate chips
1 c. chopped nuts
¾ c. butter or margarine, melted

In heavy saucepan combine caramels and ⅓ cup milk. Keep on low stirring constantly until melted. Set aside. In large bowl mix dry cake mix, butter, ⅓ cup canned milk and nuts. Mix. Grease and flour a 9 x 13-inch pan. Spread ½ of dough in pan. Bake at 350° for 6 minutes. Sprinkle chocolate chips over crust. Pour caramel over chocolate chips. Spoon remaining dough over caramel. Spread around. Bake 15-18 minutes at 350°. Let cool. So caramel layer set, refrigerate 30 minutes. Cut into bars or squares.

Jenni May

COWBOY COOKIES

1 lb. margarine
1 c. sugar
3 c. brown sugar
4 eggs
3 tsp. vanilla
2 tsp. baking soda
4 c. flour

1 tsp. salt
4 c. oatmeal
1 (12 oz.) chocolate chips
1 pkg. coconut
2 c. pecans, chopped
1 tsp. cinnamon

(continued)

Mix well margarine and sugars. Add to first mixture eggs, soda, flour, salt, vanilla and oatmeal. Add chips, coconut, pecans and cinnamon. Mix well together. Drop by teaspoon. Bake at 350° for 10 minutes or until brown.

Justin Rickey

CHOCOLATE COOKIE CANDY

2 c. sugar	1/2 tsp. salt
1/2 c. milk	1 tsp. vanilla
6 tsp. cocoa	1/2 c. peanut butter
1/4 c. shortening	3 c. oatmeal

In stove top pot, mix sugar, milk, cocoa and shortening. Bring to a boil. Take off stove and then add salt, vanilla, peanut butter and oatmeal. Stir together. Drop immediately on wax paper in cookie size drops. Let them set or refrigerate until firm.

Kassidy Chamblin

CHOCOLATE CRINKLES

1/2 c. vegetable oil	2 tsp. vanilla
4 squares (4 oz.) unsweetened chocolate, melted	2 c. all-purpose flour
2 c. granulated sugar	2 tsp. baking powder
4 eggs	1/2 tsp. salt
	1 c. confectioner's sugar

Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour by sifting. Stir flour, baking powder and salt into oil mixture. Chill several hours or overnight. Heat oven to 350°. Drop teaspoonfuls of dough into confectioner's sugar. Roll in sugar; shape into balls. Place 2 inches apart on greased baking sheet. Bake 10-12 minutes or until almost no imprint remains when touched lightly in center.

Mrs. Arnold

CHOCOLATE FILLED EASTER EGGS

1 box powdered sugar	8 oz. walnuts, ground
1 c. melted butter	1/2 c. peanut butter
2 c. graham crackers	1/2 block paraffin
3 1/2 oz. coconut	12 oz. semi-sweet chocolate chips

Mix sugar, butter, crushed graham crackers, coconut, walnuts and peanut butter until well mixed. Melt paraffin and chocolate over low heat stirring constantly. Best results if done in a double boiler. Shape peanut butter mixture in small egg. Then dip in chocolate mixture. Sit on wax paper to dry and harden. Decorate as desired.

Ryann Rickey

CHOCOLATE MINT COOKIES

3/4 c. butter or margarine	2 1/2 c. flour
1 1/2 c. packed brown sugar	1 1/4 tsp. baking soda
2 T. water	1/2 tsp. salt
12 oz. semi-sweet chocolate chips	2-3 boxes Andes mints
2 eggs	

Over low heat, cook butter, sugar and water until butter is melted. Add chocolate chips and stir until partially melted. Pour into large mixing bowl and let cool. With mixer, beat in eggs one at a time. Add dry ingredients. Chill dough 1 hour. Warm oven to 350° and line cookie sheets with foil. Roll dough into 1-inch balls. Bake 10-12 minutes no longer. When you remove from oven, immediately place a mint on each hot cookie. Allow to soften, swirl over cookies. Take off cookie sheet.

Jacque Smith

CREAM CHEESE COCONUT EGGS

1/3 lb. butter	1 1/2 T. coconut flavoring
2 1/2 c. coconut	Pinch salt
1 1/2 lb. powder sugar	12 oz. semi-sweet chocolate chips
4 oz. cream cheese	1/2 block peraffin

Mix butter, coconut, cream cheese, flavoring and salt until well blended. Shape in small eggs. Melt chocolate and peraffin in top of double boiler stirring constantly. Dip egg shaped mixture in chocolate. Place on wax paper to dry and harden. Decorate as desired.

Ryan Rickey

CRISPIX PEANUT BUTTER SNACK

3/4 c. light corn syrup	1 (12-oz.) pkg. semi-sweet chocolate chips
3/4 c. peanut butter	1 c. powdered sugar
6 c. Kellogg's Crispix cereal	

In large saucepan bring corn syrup to a boil. Remove from heat. Stir in peanut butter until well blended. Gently add Kellogg's Crispix cereal, stir until well coated. Spread cereal mixture onto a waxed paper lined 10 x 15-inch pan. Melt chocolate chips over low heat, stirring constantly. Drizzle melted chocolate over top of cereal mixture. Chill. Break mixture into bite size pieces. Place in a ziplock bag with powdered sugar and shake until coated. Makes about 7 cups.

Kaitlyn Rickey

FAKE ENGLISH TOFFEE

2 cubes butter	12 oz. semi-sweet chocolate chips
1 c. sugar	1/4 c. chopped walnuts
Saltine crackers, unsalted	

Melt butter in saucepan. Add 1 cup sugar. Boil (full boil) to soft ball stage, 5-8 minutes. Pour over jelly roll pan or cookie sheet that has been lined with crackers. Bake in 400° oven until golden brown, 5-7 minutes. Remove from oven and sprinkle

(continued)

with chocolate chips. Spread evenly when melted. Sprinkle with chopped nuts. Cool and break apart.

Tonia McKenzie

FRANGO MINTS

1 cube butter
2 c. powdered sugar
1 egg

12 oz. semi-sweet chocolate chips
2 tsp. mint extract
2 tsp. vanilla

Beat butter, sugar and eggs. Melt chips and add to butter mixture and mix well. Add extracts. Drop on greased waxed paper and store in freezer. They become soft if not chilled.

Ashley Rickey

5 MINUTE FUDGE

1 pkg. milk chocolate chips
1/4 c. semi-sweet chocolate chips
1/4 c. white chocolate chips

1 can sweetened condensed milk
Wax paper

Put all ingredients in a pan. Stir ingredients over low-medium heat until all chips are melted. Then pour on to wax papered cookie sheet. Spread out and let set for 30-45 minutes in the refrigerator.

Olivia Flores

GIANT M&M COOKIE

1 c. M & M's
1 1/2 c. all-purpose flour
1/2 tsp. baking soda
1/4 tsp. salt
1/2 c. butter or margarine, softened

1/3 c. sugar
1/3 c. packed brown sugar
1 egg
1 tsp. vanilla

Preheat oven to 350°. Reserve 1/3 cup M & M's for decorating. Coarsely chop remaining M & M's. Set aside. In small bowl combine flour, baking soda and salt. Mix well. In medium bowl, beat butter and sugars until creamy. Add egg and vanilla, beat well. Add flour mixture and mix well. Stir in chopped candies. Place dough in center of 13-15 inch round cookie sheet or stone. Roll dough out to an 11-inch circle. Decorate with reserved M & M's. Bake 16-18 minutes or until light golden brown. Cool completely.

Cody Kindsfather

GINGER COOKIES

3/4 c. shortening
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg
1/4 c. molasses
2 c. flour

2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt

(continued)

Cream shortening and sugars. Add well beaten egg and molasses. Add dry ingredients and mix well. Roll into 1-inch ball and roll in sugar. Place far apart on cookie sheet. Bake at 375° for 10-12 minutes.

Joanne Menegee

HOT FUDGE SUNDAY

1 c. sugar
2 T. flour
1/4 c. Hersheys cocoa

1/4 c. margarine
1 c. canned milk
1 tsp. vanilla

Mix dry ingredients completely. Add margarine, can milk and vanilla. Cook until thick. Spoon over ice cream or cake. Sauce is very creamy.

Ashley Rickey

IRRESISTIBLE PEANUT BUTTER CHOCOLATE CHIP OATMEAL COOKIES

3/4 c. creamy peanut butter
1/2 c. Crisco all vegetable shortening
1 1/4 c. firmly packed light brown sugar
3 T. milk
1 T. vanilla

1 egg
1 3/4 c. all-purpose flour
3/4 tsp. salt
3/4 tsp. baking soda
1 c. oats
1 1/2 c. chocolate chips

Heat oven to 375°. Combine peanut butter, Crisco, light brown sugar, milk and vanilla in large bowl. Beat at medium speed of electric mixer until well blended. Add egg. Beat just until blended. Combine flour, salt and baking soda. Add to creamed mixture at low speed. Mix just until blended. Add oatmeal and chocolate chips. Drop by heaping teaspoonfuls 2 inches apart onto ungreased baking sheet. Flatten slightly with fork if desired. Bake at 375° for 7-8 minutes or until set and just beginning to brown. Cool 2 minutes on baking sheet. Remove cookies to cooling rack to cool completely. Makes about 3 dozen.

Denise Brewer

MINI BROWNIE BUTTONS

1/3 c. margarine
2 (10-oz.) squares unsweetened baking chocolate
3/4 c. sugar
2 eggs

1/2 tsp. vanilla
3/4 c. all-purpose flour
1/2 c. miniature candy-coated chocolate pieces (M & M's)

Heat oven to 325°. Spray mini muffin pan with non-stick spray. Melt butter and chocolate squares in sauce pan over very low heat. Remove and let cool for 5 minutes. Stir in sugar, eggs, vanilla, flour and 1/4 of candies. Fill muffin cups with 1 scoop of batter. Sprinkle remaining candies over batter. Bake 12-13 minutes. Don't overbake. Makes 24 brownies.

Daryl Kalapus

NO BAKE COOKIES

1/4 c. margarine
1 1/2 c. sugar
3 T. dry cocoa

1/2 c. peanut butter
3 c. raw oatmeal
1 tsp. vanilla

Bring to a boil margarine, sugar and cocoa for 3 minutes only. Add peanut butter to boiled mixture. Blend in oatmeal and vanilla. Quickly put spoonfuls on waxed paper and spread out flat.

Shay & Mary Vandevander

O'HENRY BARS

1 c. sugar
1 c. white Karo
12 oz. crunchy peanut butter

6 c. Special K cereal
6 oz. chocolate chips
6 oz. butterscotch chips

Cook sugar and Karo until it comes to a boil. Stirring often. Remove from stove and add peanut butter. Stir until melted, add cereal. Put in buttered 9 x 13-inch pan. Melt chips and spread on top. Cut in squares immediately. It is very hard to cut after it cools.

David Raymond

SUGAR COOKIES

1 c. margarine
2 c. sugar
2 eggs, slightly beaten
Pinch salt

2 tsp. soda
1 c. salad oil
5 c. flour
2 tsp. cream of tartar

Cream together sugar and margarine. Add eggs, salt, soda, oil, flour and cream of tartar. Form into balls, roll in sugar, press down with fork. Bake at 350° for about 10 minutes.

Kari Martin

REVERSE CHOCOLATE CHIPS COOKIES

2 1/4 c. flour
1 tsp. salt
1 tsp. baking soda
3/4 c. brown sugar, firmly packed
3/4 c. granulated sugar

1 c. softened butter or margarine
1 tsp. vanilla
2 eggs
2 c. (12 oz.) white chocolate chips
1/3 c. Hersheys cocoa

Preheat oven to 375°. Combine flour, salt, baking soda and cocoa in a bowl and set aside. Combine brown sugar, sugar, butter or margarine and vanilla and beat until creamy. Add eggs. Mix. Add dry ingredients and mix well. Stir in white chocolate chips. Drop onto ungreased cookie sheet by rounded teaspoonfuls. Bake 8-10 minutes.

Deb Ragan

ROCK N ROLL COOKIES

1/4 c. butter
2 c. sugar
1/3 c. cocoa
1/2 c. milk

1/2 c. peanut butter
3 c. oatmeal
2 tsp. vanilla

Mix butter, sugar, cocoa and milk and let boil for 2 minutes. Add peanut butter, oatmeal and vanilla. Drop by spoonfuls on waxed paper.

Kasey Kemp
1st grade-Mrs. McKenzie

SESAME COOKIES

6 c. flour
6 tsp. baking powder
1/2 tsp. salt
1 1/4 c. sugar
1/2 lb. butter

1/4 c. oil
1 T. vanilla
5 beaten eggs
1/4 c. milk
Sesame seeds

Sift together flour, baking powder and salt. Cream together sugar, butter and oil. Add vanilla and eggs. Add flour and milk alternately and work dough with hands into a smooth ball. Pinch off a small amount and roll on floured surface into a snake shape. Brush with milk and roll in sesame seeds. Slice into 2-inch lengths. Bake at 350° for 25 minutes.

Michael Delk

TRIPLE LAYER COOKIE BARS

1/2 c. butter
1 1/2 c. graham cracker crumbs, 1 pkg.
2 2/3 c. flaked coconut, 1 pkg.
1 (14-oz.) can sweetened condensed milk

1 (12-oz.) pkg. semi-sweet chocolate chips
1/2 c. creamy peanut butter

Melt butter, add crumbs mix and press into a 9 x 13-inch pan. Add coconut and cover with condensed milk. Bake at 350° (325° for glass) for 25 minutes or lightly browned, don't overcook. In saucepan over low heat, melt chips with peanut butter. Spread evenly over hot coconut layer. Cool 30 minutes. Chill thoroughly, cut into 36 bars. Wrap and store at room temperature.

Sonia Brownell

WHOOPIE PIES

1/3 c. shortening
1 c. sugar
1 egg
1 c. milk
1 1/2 tsp. vanilla

2 c. sifted flour
1 1/4 tsp. baking soda
1/2 tsp. salt
5 heaping T. cocoa

Filling:

3/4 c. shortening
3/4 c. confectioners sugar

2 tsp. vanilla
1/4 jar marshmallow fluff

Mix shortening, sugar, egg, milk and vanilla. Add flour, baking soda, salt and cocoa. Mix until smooth. Drop by teaspoon on ungreased cookie sheet 4 inches apart. Bake for 10 minutes at 375°. **Filling:** Mix ingredients well. Spread filling on half cookies; top with remaining cookies. Store in refrigerator.

M. Gray

WHITE CHOCOLATE POPCORN

12 c. popped corn
8 oz. Fritos

8 oz. dry roasted peanuts
20 oz. vanilla bark

Combine first three ingredients. Melt bark. Mix together for 5 minutes. Spread on waxed paper to dry. Break into pieces.

Sonia Brownell

MONSTER CHOCOLATE CHIP COOKIE

1/2 c. butter or margarine
1/2 c. shortening
1 c. brown sugar
1/2 c. sugar
2 eggs

1 tsp. vanilla
2 1/4 c. flour
1 tsp. baking soda
1/2 tsp. salt
12 oz. semi-sweet chocolate chips

Line a 12-inch pizza pan with wax paper. Cream together the butter, shortening and sugars. Beat in the eggs and vanilla. Sift together the flour, baking soda and salt. Add to wet mixture. Stir in chocolate chips. Spread batter onto pizza pan to within 1 1/2 inch of sides of pan. Cover with plastic wrap and chill 1 hour. Uncover and bake at 350° for 1 hour. Cool in pan.

Janet Matthews

DATE BALLS

1 c. butter or margarine
1/2 lb. (8 oz.) chopped dates
1 c. sugar
1 egg

2 c. Rice Krispies cereal
1 c. walnuts
Coconut or Rice Krispies

Over medium heat melt the butter or margarine. Add the dates and sugar and cook until the sugar dissolves. Add the egg, stirring very quickly so as to not cook the egg. Cook until thick. Remove from the heat. Stir in the 2 cups Rice Krispies

(continued)

and the walnuts. Let cool until warm enough to handle. Shape into 1-inch balls and roll in coconut or more Rice Krispies. Place on wax paper to set.

Janet Matthews

CHOCOLATE MINT STICKS

1 c. butter	2 c. sifted powdered sugar
2 c. sugar	4 T. soft butter
4 eggs	2 T. light cream
2 tsp. vanilla	1/2 tsp. peppermint extract
4 squares unsweetened chocolate, melted	2 squares unsweetened chocolate
1 c. flour	2 T. butter

Mix 1 cup butter, 2 cups sugar, 4 eggs, 2 teaspoons vanilla, 4 squares melted unsweetened chocolate and 1 cup flour together. Pour into well greased 9 x 13 x 2-inch pan. Bake in 350° oven for 25 minutes. Combine 2 cups powdered sugar, 4 tablespoons soft butter, 2 tablespoons light cream and 1/2 teaspoon peppermint extract. Spread over cooled brownie layer. Let stand until set. Melt 2 squares unsweetened chocolate with 2 tablespoons butter. Spread over frosting. Chill until firm.

Jenni May

AUNT LUCILLE CUT OUT COOKIES

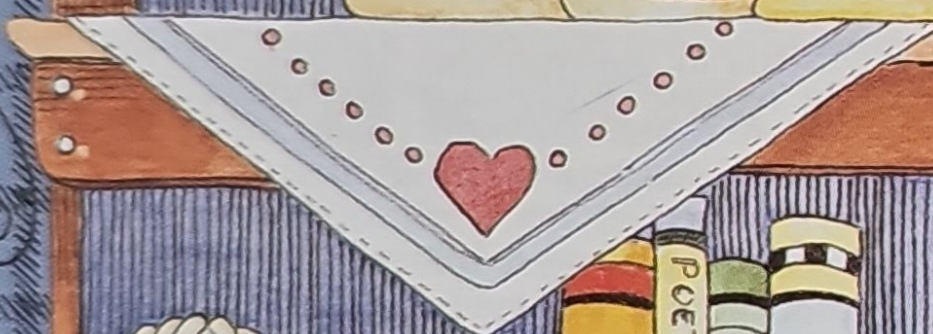
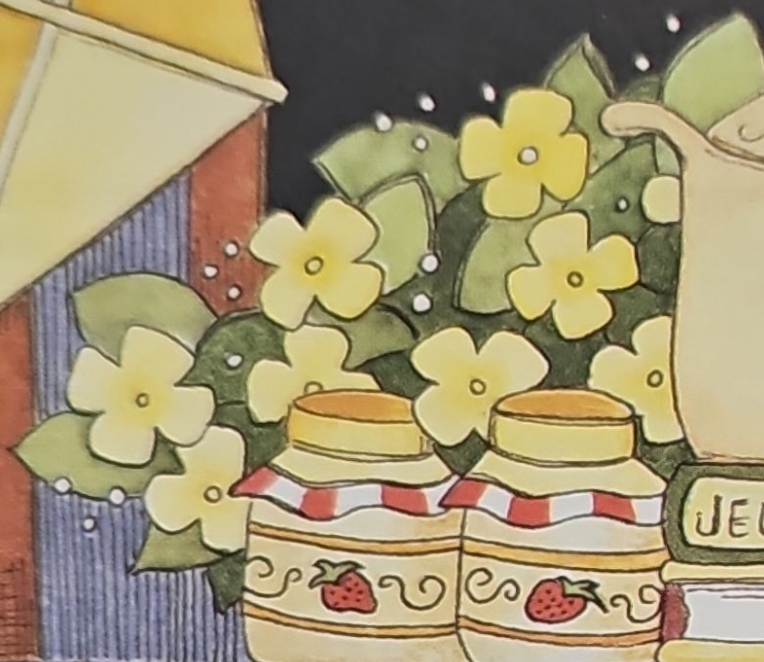
1/3 c. shortening	1-2 T. milk
1/2 c. soft butter	2 1/2 c. flour
1 1/3 c. sugar	1/2 tsp. baking soda
1/2 tsp. vanilla	1 tsp. cream of tartar
1/2 tsp. lemon extract	1/4 tsp. salt
2 eggs	

Mix thoroughly shortening, butter, sugar, vanilla, lemon extract, eggs and milk. Blend in flour, soda, cream of tartar and salt. Chill for 1-2 hours. Heat oven to 425°. Roll dough to 1/8 inch thick. Cut into desired shapes. Place on an ungreased cookie sheet. Bake 6-8 minutes or until very light brown.

Annette Cooper

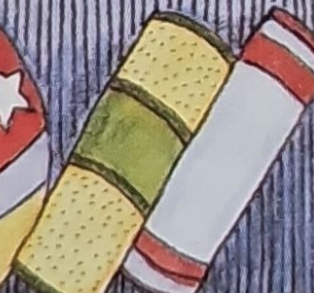
Recipe Favorites

This & That



WRITING

POETRY



Helpful Hints

- To refinish antiques or revitalize wood, use equal parts of linseed oil, white vinegar, and turpentine. Rub into the furniture or wood with a soft cloth and lots of elbow grease.
- To stop the ants in your pantry, seal off cracks where they are entering with putty or petroleum jelly. Also, try sprinkling red pepper on floors and counter tops.
- To fix sticking sliding doors, windows, and drawers, rub wax along their tracks.
- To make a simple polish for copper bottom cookware, mix equal parts of flour and salt with vinegar to create a paste. Store the paste in the refrigerator.
- Applying baking soda on a damp sponge will remove starch deposits from an iron. Make sure the iron is cold and unplugged.
- Remove stale odors in the wash by adding baking soda.
- To clean Teflon™, combine 1 cup water, 2 tablespoons baking soda and ½ cup liquid bleach. Boil in stained pan for 5 to 10 minutes or until the stain disappears. Wash, rinse, dry, and condition with oil before using the pan again.
- Corning Ware can be cleaned by filling it with water and dropping in two denture cleaning tablets. Let stand for 30 to 45 minutes.
- A little instant coffee will work wonders on your wood furniture. Just make a thick paste from instant coffee and a little water, and rub it into the nicks and scratches on your dark wood furniture. You'll be amazed at how new and beautiful those pieces will look.
- For a clogged shower head, boil it for 15 minutes in a mixture of ½ cup vinegar and 1 quart water.
- For a spicy aroma, toss dried orange or lemon rinds into the fireplace.
- Add raw rice to the salt shaker to keep the salt free-flowing.
- Ice cubes will help sharpen garbage disposal blades.
- Separate stuck-together glasses by filling the inside one with cold water and setting them in hot water.

This & That

APPLE PICKLES

2 c. peeled apples, quartered
1 c. vinegar
1/4 tsp. cloves

1 stick cinnamon
2 c. sugar

Boil all ingredients together except apples for 5 minutes. Add apples and cook until tender. Refrigerate. Excellent served with pork.

R. Boswell

BLUEBERRY FRENCH TOAST

12 slices day old bread, crust
removed
2 (8 oz.) cream cheese
1 c. fresh or frozen blueberries

12 eggs
2 c. milk
1/3 c. maple syrup

Sauce:

1 c. sugar
2 T. cornstarch
1 c. water

1 c. blueberries
1 T. butter

Cut bread into 1-inch cubes. Place 1/2 in a greased 9 x 13-inch pan. Cut cream cheese into 1-inch cubes. Place over bread. Top with blueberries and remaining bread. In large bowl, beat eggs. Add milk and syrup and mix well. Pour over bread, cover and chill overnight. Remove from refrigerator 30 minutes before baking. Cover and bake at 350° for 25-30 minutes. Uncover and bake 30 minutes or until golden brown and the center is set. **Sauce:** In a saucepan combine sugar, cornstarch and water. Bring to boil over medium heat. Boil for 3 minutes stirring constantly. Stir in blueberries, reduce heat. Simmer for 8-10 minutes or until berries have burst. Stir in butter until melted. Serve over French toast. Makes 1 3/4 cup sauce.

Cindy Rickey

WORLD'S GREATEST PANCAKES

1 c. flour
2 T. baking powder
2 T. sugar
1/2 tsp. salt

1 c. milk
2 T. vegetable oil
1 egg

Mix flour, baking powder, sugar and salt thoroughly. In a separate bowl blend egg, oil and milk thoroughly. Add the flour mix to the bowl of milk, eggs, oil and blend until all lumps are gone. Pour or spoon the batter onto a medium hot griddle or skillet. Individual cakes can be make any size (about 1/4 cup is average). Turn only once when the edges of the batter begin to appear dry. Serve with butter and maple syrup. Make sure the pan is seasoned but not greased.

Gary Siegel

RECIPE FOR HAPPINESS

1 c. consideration	3 tsp. pure extract of "I am sorry"
1 c. courtesy	1 c. contentment
2 c. flattery, carefully concealed	1 c. each of confidence and encouragement
2 c. milk of human kindness	At least 1 lg. or several sm. hobbies
1 gal. faith	1 c. blindness to the others faults
2 c. praise	
Generous dash of cooperation	

Flavor with frequent portions of recreation and a dash of happy memories. Stir well and remove any sparks of jealousy, temper or criticism. Sweeten well with a generous portion of love and keep warm with a steady flame of devotions. Never serve with a cold shoulder or a hot tongue.

The Vandevanders

KATIE'S DAD'S SPAGHETTI SAUCE

2 T. oil	1½ tsp. garlic salt
1 med. onion, chopped	1½ tsp. salt
1 clove garlic, minced	Pepper to taste
2 (4-oz.) cans mushrooms, drained	1½ T. oregano
1 lb. hamburger, opt.	2 T. sugar
36 oz. tomato paste	

In Dutch oven, sauté onions, garlic and mushrooms until onion is tender. Drain. In a skillet brown hamburger and drain. Add skillet and vegetables back into Dutch oven. Add tomato paste and 54 ounces water (you're using 1½ cans water for each can of paste) and stir. Season with salts, pepper, oregano and sugar. Bring to a boil and simmer covered for a half an hour or longer.

Katie Matthews

KOOL AID PLAYDOUGH

2½ c. flour	2 packs unsweetened Kool Aid
½ c. salt	3 T. oil
1 T. alum	2 c. boiling water

Place dry ingredients in bowl and mix. Add oil and water and stir. Smells fabulous.

Kasey Kemp
1st grade-Mrs. McKenzie

OAT SNACK MIX

½ c. butter or margarine	3 c. square oat cereal
⅓ c. honey	1½ c. old fashion oats
¼ c. packed brown sugar	1 c. chopped nuts
1 tsp. ground cinnamon	½ c. dry cranberries
½ tsp. salt	½ c. chocolate covered raisins

In a saucepan or microwave safe bowl, combine butter, honey, brown sugar, cinnamon and salt. Heat until the butter is melted. Stir until the sugar is dissolved.

(continued)

In a large bowl, combine cereal, oats and nuts. Drizzle with butter mixture and mix well. Place in a greased 15 x 10-inch baking pan. Bake uncovered at 275° for 45 minutes, stirring every 15 minutes. Cool for 15 minutes stirring occasionally. Stir in cranberries and raisins. Store in an airtight container. Yield 6 cups.

Ariel Rickey

PANCAKE FUN

**1 pancake
Butter
Peanut Butter**

**Jelly
Syrup**

Cook a pancake. Put butter on the pancake. Then peanut butter, jelly and syrup.

Cody Hermanson

PLAYDOUGH A LA PEANUT BUTTER

**1 (18-oz.) jar peanut butter
6 T. honey**

Nonfat dry milk or milk plus flour

Mix peanut butter and honey. Add enough dry milk plus flour to make a soft dough. Knead until smooth. Can also add cocoa to make chocolate flavored dough. Play, eat and enjoy.

Brianna Kemp
5th grade-Miss Nanea

PRESERVING CHILDREN

**1 lg. grassy field
1/2 doz. children
2-3 sm. dogs
A pinch of brook
Some sm. pebbles**

**Flowers
Deep blue sky
Sun
Bathtub**

Mix children and dogs well together and put them in the field, stirring constantly. Pour the brook over the pebbles. Sprinkle the field with flowers, spread over a deep blue sky and bake in a hot sun. When thoroughly browned, remove and set to cool in a bathtub. Batch can be divided or doubled easily.

Mindy Dominguez

QUESO DIP

**2 can Rotel diced tomatoes and
green chilies**

2 lbs. Velveeta cheese

Cut cheese into chunks. Add Rotel. Cook over medium low heat until hot. Serve as dip or over chips for nachos.

Dylan Wolfe

SAD RECIPE

I didn't have potatoes so I substituted rice. I didn't have paprika so I used another spice. I didn't have tomato sauce I used tomato paste. A whole can, not a 1/2 can...I don't believe in waste. A friend gave me the recipe, she said you couldn't beat it. There must be something wrong with her...I couldn't even eat it.

Mindy Dominguez

SOUR CREAM GRAVY

2 stick margarine

2 (8-oz.) bars cream cheese, cut up

1 (16-oz.) ctn. sour cream

Garlic, season salt and pepper to taste

In medium sauce pan over low to medium heat, melt margarine. Add cream cheese and melt. Stirring often. When cream cheese is melted add sour cream and mix together. Use a whisk to mix sauce. Add seasonings to taste. Serve over baked potatoes or vegetables such as steamed broccoli or cauliflower.

Paulette Blackwelder

Recipe Favorites

INDEX OF RECIPES

Appetizers & Beverages

ATSUKO FRIED MASHED POTATOES	3
CHEESE-GREEN OLIVE NUGGETS	1
CHICKEN TENDERS	2
CHILI CHEESE BALL	5
CHOCOLATE FROSTY	4
CHRISTMAS HAM ROLLS	3
EGG NOG	4
FETA AND SUN-DRIED TOMATO TORTA	6
FRIED LUMPIA	1
HAMBURGER DIP	2
HOT ARTICHOKE DIP	1
HOT BUTTERED RUM	6
HOT CRABMEAT DIP	5
HOT SPICED CIDER	1
HUMMUS	5
LOUISIANA SHRIMP MOLD	3
ORANGE JULIUS	5
RUSSIAN TEA	2
SALMON BALL	4
SALMON PUFFS	3
SPICED CIDER (WASSAIL)	2
SWEET HOT MUSTARD	6
TUNA DIP	4
WITNEY FAMILY CLAM DIP	4

Soups & Salads

AUNT JUSTINE'S FAMOUS GERMAN POTATO SALAD	7
BOSTON SALAD	7
CABBAGE SALAD	8
CABBAGE SALAD	7
CARMEL APPLE SALAD	8
COLD RICE SALAD	8
CRANBERRY RELISH MOLD	9
CRANBERRY SALAD	9
5 CUP FRUIT SALAD	9
GRILLED STEAK SALAD	9
ISLAND CLAM CHOWDER	10
JELLO SALAD	10
JOANNE'S ORANGE CREAM SALAD	10
LAYERED LETTUCE SALAD	10
MOM'S POTATO SOUP	11
ORIENTAL CRUNCH SALAD	11
PINK SPARKLE FREEZE	11
RAINBOW PASTA SALAD	12
SALAMI PASTA SALAD	12

Vegetables & Side Dishes

BROCCOLI AND CAULIFLOWER CASSEROLE	13
CALICO BEANS	13
CALICO BEANS	14
CHEESE POTATOES	14
CRAB DIVAN	17
CRUNCH POTATO BAKE	14
GREEN BEAN CASSEROLE	14
HONEY MUSTARD ORANGE ROASTED VEGETABLES	15
IN A HURRY BAKED BEANS	13
LEMON-GLAZED CARROTS	15
POTATOES ANNA	15
QUICK-N-EASY TOMATO SALAD	16
RED CABBAGE WITH APPLES	16
STUFFED ZUCCHINI FOR ONE	16
TATER TOT CASSEROLE	16
"THE BEST" BAKED BEANS	13
VEGETABLE AND FRUIT MIX	17
VEGETABLE GUMBO	17
VEGGIE CRISP	17

Main Dishes

AUNT DEL'S HAMBURGER CASSEROLE	19
AWESOME GRILLED CHEESE	19
BAKED STEAK	34
BARBECUE BURGERS	20
BEEF CHOW MEIN	19
BEER POTATOES	20
BUL KO GI	19
CAJUN CRAB GUMBO	24
CALICO BEAN BAKE	25
CAMPBELL'S BEEF TACO SKILLET	25
CHICKEN ALA CRESCENTS	24
CHICKEN AND RICE	23
CHICKEN CASSEROLE	22
CHICKEN CASSEROLE	22
CHICKEN CHEESE BAKE	24
CHICKEN CHEESE FETTUCINE	21
CHICKEN ENCHILADAS	23
CHICKEN ENCHILADAS	24
CHICKEN NUGGETS	23
CHILI	23
CHOW MEIN	22
CLASSIC POT PIE	21
COOL CUCUMBER SANDWICH	25
CORN CHIP CASSEROLE	21
CRAB AU GRATIN	20

CREVETTES SCAMPI	20
DEEP DISH CHEDDAR CHICKEN	25
DELUXE CHICKEN	35
EASY CHILI	26
ENCHILADA DISH	26
FESTIVE EGG CASSEROLE	26
GOOLOSH	27
HAM AND POTATO CASSEROLE	27
HAM GRIDDLE CAKES	35
HAWAIIAN MARINATED PORK CHOPS	27
JET POTATOES	27
KASEY'S NOODLES	28
LASAGNA	28
LASAGNE	28
MEATBALL STROGANOFF	29
MEXICAN CHICKEN CASSEROLE	30
MEXICAN FISHERMAN'S STEW	29
MEXICAN SLOOPY	29
NANA'S SHRIMP CREOLE	30
POPPY SEED CHICKEN	30
QUICK AND EASY TORTELLINI WITH CHICKEN	35
QUICK BEEF STROGANOFF	31
SAUERBRATEN	31
SHRIMP AND SAUSAGE JAMBALAYA	32
SHRIMP CASSEROLE	32
SLOW COOKER CHICKEN DINNER	36
SPAGHETTI DIANGELOS	32
STEAK MEDICI	31
STIR FRY	33
STUFFED CORNISH GAME HENS	35
STUFFED ROLLED MEAT LOAF	32
TATOR TOT CASSEROLE	33
VODKA RIGATONI	33
WALNUT BROCCOLI CASSEROLE	34
ZUCCHINI AND CARROT CASSEROLE	34
ZUCCHINI CASSEROLE	34

Breads & Rolls

BAKED STUFFED FRENCH TOAST	38
BAKING POWDER BISCUITS (SCONES)	37
BANANA BREAD	38
BANANA BREAD	40
CARAMEL PULL-APARTS	41
CHERRY SWIRL	40

CINNAMON BUTTERMILK BISCUITS	41
CINNAMON PULL-A-PARTS	42
COFFEE CAKE	37
HAWAIIAN BANANA BREAD	41
ITALIAN CHEESE BREAD	38
MAPLE SAUSAGE BISCUITS WRAPS	39
PARMESAN PULL APARTS	37
PUMPKIN ROLL	39
SIX WEEK MUFFINS	39
WHITE BREAD	37
ZUCCHINI BREAD	39

Desserts

APFELKUCHEN	43
APPLE KUCHEN	43
BANANA CAKE	44
BANANA SPLIT CAKE	44
BETTER THAN VACATION CAKE	43
BLUEBERRY TEA CAKE	45
BROKEN GLASS TORTE	44
CHOCOLATE CAKE	45
CHOCOLATE DECADENCE	45
CHOCOLATE DESSERT	46
CHOCOLATE FROSTING	48
CHOCOLATE WALNUT STREUDEL	47
COCONUT ALMOND LOG	45
COFFEE CINNAMON COFFEE CAKE	46
CREAM FILLED STRAWBERRIES	47
CREAMY APRICOT PIE	46
CREAMY LEMON CHEESE CAKE	47
DIRT CAKE	48
DIRT CAKE	48
DISHPAN COOKIES	61
EASY DUMP CAKE	48
FOUR LAYER	50
FRESH APPLE CAKE	50
FROZEN MOCHA CHEESECAKE	49
FRUIT JEWELS	49
FUDGE PUDDING CAKE	49
GERMAN SWEET CHOCOLATE CREAM CHEESE BROWNIES	50
GINGERSNAPS	61
HAZELNUT TORTE	51
HEAVEN SCENT	51
HEAVENLY PUMPKIN PIE	52
ITALIAN CREAM CHEESE CAKE	52
JELLO PRETZEL DESSERT	52
KATH, DI AND GIRLS COBBLER	53
KICK THE CAN ICE CREAM	53

LEMON CHEESE BARS	54
LEMON LUSH	53
LEMON PUDDING CHEESE PIE	53
MICROWAVE APPLE CRISP	54
MILKY WAY CAKE	54
MOCK BLACK FOREST CAKE	55
OREO COOKIE DELIGHT	55
OVEN DUTCH BABIES	55
PIE CRUST	56
PINEAPPLE CAKE	56
PRETZEL SALAD DESSERT	57
PUMPKIN GINGERSNAP PIE	56
RHUBARB CAKE	57
RHUBARB CRISP	57
SCREAM FOR ICE CREAM	58
7-UP CAKE	60
SNICKERDOODLES	58
SWEDISH JAM SHORTBREAD	58
SWEET COCONUT CAKE	59
TIA MARIA BROWNIES	59
YELLOW CAKE DESSERT	
BARS	60
YUMMY COFFEE CAKE	60
YUMMY YUMMY APPLE SAUCE	59

Cookies & Candy

ALMOND BARK CANDY	63
AUNT LUCILLE CUT OUT	
COOKIES	71
CARAMEL LAYER SQUARES	63
CHOCOLATE COOKIE CANDY	64
CHOCOLATE CRINKLES	64
CHOCOLATE FILLED EASTER	
EGGS	64
CHOCOLATE MINT COOKIES	65
CHOCOLATE MINT STICKS	71
COWBOY COOKIES	63
CREAM CHEESE COCONUT	
EGGS	65
CRISPIX PEANUT BUTTER	
SNACK	65
DATE BALLS	70
FAKE ENGLISH TOFFEE	65
5 MINUTE FUDGE	66
FRANGO MINTS	66
GIANT M&M COOKIE	66
GINGER COOKIES	66
HOT FUDGE SUNDAY	67
IRRESISTIBLE PEANUT	
BUTTER CHOCOLATE CHIP	
OATMEAL COOKIES	67
MINI BROWNIE BUTTONS	67
MONSTER CHOCOLATE CHIP	
COOKIE	70
NO BAKE COOKIES	68
O'HENRY BARS	68

REVERSE CHOCOLATE CHIPS	
COOKIES	68
ROCK N ROLL COOKIES	69
SESAME COOKIES	69
SNOWBALLS	63
SUGAR COOKIES	68
TRIPLE LAYER COOKIE BARS	69
WHITE CHOCOLATE POPCORN	70
WHOOPIE PIES	70

This & That

APPLE PICKLES	73
BLUEBERRY FRENCH TOAST	73
KATIE'S DAD'S SPAGHETTI	
SAUCE	74
KOOL AID PLAYDOUGH	74
OAT SNACK MIX	74
PANCAKE FUN	75
PLAYDOUGH A LA PEANUT	
BUTTER	75
PRESERVING CHILDREN	75
QUESO DIP	75
RECIPE FOR HAPPINESS	74
SAD RECIPE	76
SOUR CREAM GRAVY	76
WORLD'S GREATEST	
PANCAKES	73

